

Shaw + Smith,

**`Lenswood Vineyard` Adelaide Hills Chardonnay 2018**

Adelaide Hills, South Australia, Australia



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Martin Shaw &amp; Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.53g/L</b>
Acidity	<b>6.9g/L</b>
Wine pH	<b>3.26</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

**PRODUCER**

The dynamic partnership of cousins Martin Shaw and Michael Hill Smith MW began in 1989 when the duo decided to realise their dream of making wine together. A talent for wine runs in this family, with Martin honing his craft at the University of Bordeaux, and Michael being the first Australian to pass the Master of Wine exams in 1988. Since founding Shaw + Smith, their goal has been to make exciting, refined wines, exclusively from the Adelaide Hills, that rank among Australia's best. Viticulturist Murray Leake and Chief winemaker Adam Wadewitz, one of Australia's brightest winemaking talents, have helped take Shaw + Smith to new heights. "30 years ago, we made the wines in the winery; today, we make them in the vineyard," says Adam.

**VINEYARDS**

First planted in 1999, the Lenswood vineyard combines high altitude (455 to 500 metres above sea level), mature vines, and diverse aspects, including cool, east- and south-facing blocks on soils of brown loam over clay with some broken shale. Following significant investments to improve the vineyard since its acquisition by Shaw + Smith in 2012, it is a great source for wines that can stand alone as single vineyard releases, with the balance to reward ageing.

**VINTAGE**

Shaw + Smith have obtained outstanding quality from a growing season that threatened, at times, to be tricky. After some heat in January, the moderate, dry and sunny months of February and March delivered beautifully balanced fruit. Crop levels were slightly below average, enhancing flavour and intensity.

**VINIFICATION**

Whole bunches were chilled overnight, then pressed, before fermentation took place in a mix of new and used 500 litre French oak puncheons. The wine then spent a further 10 months in barrel with gentle stirring.

**TASTING NOTES**

The 2018 vintage is very fresh with intensity of flavour including lemon pith and pickled ginger. Very fine, with juicy acid and depth of flavour including white flowers and citrus. The palate is long, with good mid-palate texture and striking natural acidity to balance the intensity of flavour.

**AWARDS**

International Wine Challenge 2020, Gold