

Shaw + Smith,

## Adelaide Hills Pinot Noir 2021

Adelaide Hills, South Australia, Australia



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.53</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Practising Biodynamic, 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

The fruit is sourced predominantly from the cool and high altitude Lenswood vineyard, planted in 1999, which sits 455 to 500 metres above sea level. Undulating with east- and west-facing aspects, the soils here are brown loam over red clay and schist and vine density is high at 2,780 vines per hectare. The Pinot Noir clones used are the 777 from Burgundy and MV6, the backbone of many of Australia's best Pinots. The vines are hand pruned and yields are very small.

### VINTAGE

The growing season for the 2021 vintage was terrific, a joy after the traumas of 2020. Soaking winter rains gave plenty of moisture in the soils, and that flowed into healthy crops. The summer was mild, with slow ripening giving the grapes lots of flavour and intensity.

### VINIFICATION

The grapes were hand picked and sorted by hand. A combination of whole bunches (30%) and destemmed whole berries were then tipped into open fermenters for a 15 day maceration on the skins. The wine was matured in French oak, the majority in puncheons.

### TASTING NOTES

This is a complex, aromatic and medium-bodied Pinot Noir with silky tannins and long-term ageing potential. Intense flavours of black cherry and darker fruits are complemented by underlying gamey aromas with great depth and length.

### AWARDS

International Wine Challenge 2023, Silver