

Shaw + Smith,

## `Balhannah Vineyard` Adelaide Hills Shiraz 2020

Adelaide Hills, South Australia, Australia



Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>1.1g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.67</b>
Bottle Sizes	<b>75cl</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

From close-planted (5,500 vines per hectare), low-yielding vines from block two at Shaw + Smith's Balhannah Vineyard, planted in 2005. It has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

### VINTAGE

The 2020 vintage was very low yielding, which resulted in great concentration. The cool ripening conditions produced Chardonnay with intense flavours and excellent balance. The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher-than-normal acidity.

### VINIFICATION

The grapes were hand picked, hand sorted, and fermented as whole berries and whole bunches (around 70%) in open fermenters, with gentle plunging and minimal working. Aged in new (30%) and used 500-litre French oak puncheons for 14 months, the wine was unfiltered and unfinned before bottling.

### TASTING NOTES

This is an elegant, complex and finely-textured Shiraz that shows hints of pepper and spice with lifted florals, a hallmark of fruit from the Balhannah vineyard. The wine is beautifully balanced and has amazing length. It has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.

### AWARDS

International Wine Challenge 2023, Silver