

Shaw + Smith,

`Lenswood Vineyard` Adelaide Hills Chardonnay 2020

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	6.4g/L
Wine pH	3.23
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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. The grapes for this wine came from Block 3 and Block 4 of the Lenswood Vineyard.

VINTAGE

The 2020 growing season was characterised by two key features. Firstly, cool and windy weather caused disruption at the time of flowering, resulting in very low yields. Secondly, a lovely and cool month of February ensured that the grapes developed excellent flavour intensity and acidity levels.

VINIFICATION

Whole bunches were chilled overnight, then pressed, before fermentation took place in a mix of new (30%) and used 500-litre French oak puncheons. The wine then spent a further 14 months in barrel with gentle stirring.

TASTING NOTES

A fine-boned Chardonnay with beautifully intense fruit flavours of citrus and white stone fruits, accompanied by floral, lemon curd and mineral notes. Its layered texture is balanced by a lively, high acidity.

AWARDS

International Wine Challenge 2023, Gold