## Shaw + Smith.

# **Adelaide Hills Pinot Noir 2022**

### Adelaide Hills, South Australia, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.4g/L
Acidity	5g/L
Wine pH	3.57
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**

The fruit is sourced predominantly from the cool and high altitude Lenswood vineyard, planted in 1999, which sits at an elevation of 455 to 500 metres. Undulating with east- and west-facing aspects, the soils here are brown loam over red clay and schist. 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 2022 vintage began with cool temperatures that resulted in low yields for early-budding varieties. This meant that the vines were able put their energy into a small crop, resulting in intensely-flavoured fruit. The season remained mostly mild and dry, but with some well-timed rain that kept the vines healthy right up to harvest.

## **VINIFICATION**

The grapes were hand picked and sorted by hand. A combination of whole bunches and destemmed whole berries were then tipped into open fermenters for a two week 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.