

Shaw + Smith,

## `Balhannah Vineyard` Adelaide Hills Shiraz 2021

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>0.3g/L</b>
Acidity	<b>5.2g/L</b>
Wine pH	<b>3.64</b>
Bottle Sizes	<b>75cl, 150cl</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

The Balhannah vineyard was planted with low-yielding Shiraz clones in 2005, at a density of approximately 5,500 vines per hectare. The plot has a north-facing aspect, and soils comprise of loam over clay, ironstone, quartzite and shale.

### VINTAGE

The 2021 vintage benefited from a terrific growing season, which felt particularly triumphant following the disastrous events of 2020. Abundant winter rains provided excellent water reserves which developed healthy crops. The summer was mild which allowed for a slow and even ripening which developed grapes with excellent concentration and aromatics.

### VINIFICATION

The grapes were hand picked, hand sorted, and fermented as whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. The wine was aged in new (15%) and used 500-litre French oak puncheons for 14 months. Unfiltered and unfinned before bottling, the wine then underwent another 14 months of bottle ageing.

### TASTING NOTES

This Shiraz exhibits a complex nose laden with spice and red fruit which leads to a poised and balanced palate. Graphite, sage, kalamata olives, and plum flavours envelop the palate which is lively and medium bodied. Grippy tannins and bright acidity lead into the long finish.

### AWARDS

International Wine Challenge 2024, Trophy