

Shaw + Smith,

**Adelaide Hills Shiraz 2022**

Adelaide Hills, South Australia, Australia

**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**

Shaw + Smith own three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly Valley, totalling 60 hectares. Their aim is always to grow the highest possible quality grapes from healthy vines grown in healthy soils. Fruit for this wine is sourced from low-yielding vines predominantly in Balhannah and the central Adelaide Hills.

**VINTAGE**

A cool La Nina season, the 2022 vintage began with low temperatures that resulted in low yields for early-budding varieties. This meant that the vines were able to 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. It was a vintage that presented a number of challenges, but the weather during ripening was kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour and with vibrant, fresh acidity.

**VINIFICATION**

Once at the winery, the hand-picked fruit was fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. The wine was then matured for 10 months in 500 and 600 litre French oak barrels, 20% new, prior to bottling. It then spent 16 months in bottle before release.

**TASTING NOTES**

This Shiraz exhibits freshness and lift alongside luscious fruit. It has a vibrant combination of red and blue fruit characters complemented by subtle white pepper undertones and well-structured tannins. Originating from a cool La Niña vintage, this expression demonstrates the brightness and vibrancy typical of cool climate Shiraz.

Grape Varieties	<b>100% Shiraz</b>
Winemaker	<b>Adam Wadewitz</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.1g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>