

Shaw + Smith,

`Lenswood Vineyard` Adelaide Hills Chardonnay 2023

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Chardonnay
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	13%
Residual Sugar	1.4g/L
Acidity	5.7g/L
Wine pH	3.25
Bottle Sizes	75cl, 150cl
Notes	Vegetarian, 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 (sitting at an elevation of 455 to 500 metres), mature vines, and diverse aspects, including cool, east- and west-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 of fruit for wines that can stand alone as single vineyard releases, and also have the balance to reward ageing. The grapes for this wine came from Block 3 and Block 4 of the vineyard.

VINTAGE

The third La Niña influenced season in a row, 2023 was a late, cool, and wet season. The result was the latest vintage that Shaw + Smith have experienced. Yields were low due to the cool and wet season, which resulted in a delicate, lighter style with excellent acidity and lovely cool season flavours.

VINIFICATION

The grapes were picked and sorted by hand before undergoing gentle whole bunch pressing. The juice was then fermented in 500-litre puncheons, with 30% new oak utilised. The wine completed full malolactic fermentation and was aged for 10 months in oak barrels before being transferred to tank for resting prior to bottling.

TASTING NOTES

The 2023 vintage has great intensity with opulent flavours of ginger and stone fruit. The palate is long and bright, showing remarkable depth and intensity owing to the long ripening season.