

Shaw + Smith,

Adelaide Hills Sauvignon Blanc 2025

Adelaide Hills, South Australia, Australia



Grape Varieties	100% Sauvignon Blanc
Winemaker	Adam Wadewitz
Closure	Screwcap
ABV	12%
Residual Sugar	3.6g/L
Acidity	5.9g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, 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 for this Sauvignon Blanc is sourced from certified organic vineyards Balhannah and Lenswood, complemented by parcels of fruit from carefully selected quality growers. Balhannah Vineyard is 35 hectares, planted predominantly to Sauvignon Blanc and close-planted Shiraz on a property surrounding the winery at 340 - 380 metres elevation. The soil is free draining, sandy loam over red clay with underlying quartzite and shale, with varying amounts of ironstone pebbles. The Lenswood Vineyard is located roughly 10km northwest of the winery at an elevation of 455 - 500 metres. Undulating with east and west facing aspects, the soils are brown loams over clay with broken shale on the ridges. The vineyard was planted in 1999 and is 20 hectares in total.

VINTAGE

The 2025 vintage was defined by a long, even growing season that encouraged well-formed bunches and healthy fruit development. Warmer and drier conditions prevailed compared to recent years, yet consistently cool overnight temperatures throughout ripening preserved natural acidity and enhanced flavour development. The resulting fruit shows excellent balance, combining ripeness and intensity with freshness and precision.

VINIFICATION

Upon arrival at the winery, the hand-picked whole bunches were destemmed and gently pressed. The must was left to settle before being transferred to temperature-controlled, stainless steel vats for a cool fermentation to retain the varietal purity and bright fruit aromas of the Sauvignon Blanc. Following fermentation, the wine was aged on its lees for a short period and was bottled early under screw cap to retain its vibrancy.

TASTING NOTES

This wine is pale lemon in colour. The nose displays vibrant lemon, lime and pink grapefruit characters along with green apple and a dash of fresh herbs. It has excellent mid-palate concentration and texture with flavours of Tahitian lime, florals and a touch of nettle. with fine acidity. Fresh, bright and expressive, it has become known as a benchmark for Adelaide Hills and Australian Sauvignon Blanc.