Shaw + Smith,
Adelaide Hills Pinot Noir 2012
Adelaide Hills, South Australia, Australia


| Grape Varieties | $\mathbf{1 0 0 \%}$ Pinot Noir |
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| Winemaker | Martin Shaw \& Darryl Catlin |
| Closure | Screwcap |
| ABV | $\mathbf{1 2 . 5 \%}$ |
| Notes | Vegetarian |

## PRODUCER

Established in 1989 by Martin Shaw and Michael Hill Smith MW, Shaw + Smith's aim is to make contemporary, high quality wines that stand among the best of their type in Australia. The wines are made exclusively from fruit grown in the Adelaide Hills, one of Australia's coolest and most exciting regions. Shaw + Smith specialise in grape varieties suited to cooler climates, such as Sauvignon Blanc and Chardonnay, and also make outstanding wines from Shiraz and Pinot Noir.

## VINEYARDS

The fruit was grown on a single vineyard site on the Shaw and Smith winery property. Soils here are brown loam over red clay and schist with high plant density at 2,780 vines per hectare. The 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 very small (around 1.5 tonnes per hectare).

## VINTAGE

2012 was a terrific vintage in the Adelaide Hills and the best vintage to date for the Pinot Noir. Beautiful weather without extremes of temperature meant a slow ripening period and produced pristine fruit with great flavour and acidity. The only downside was that crops were lower than expected, but a price the producer was more than happy to pay for great quality.

## VINIFICATION

Grapes were hand picked, destemmed and lightly crushed into two tonne open fermenters. Pre-fermentation maceration lasted four to five days with hand plunging five to six times per day during fermentation. Malolactic fermentation and maturation took place in French oak barriques, of which $25 \%$ was new.

## TASTING NOTES

Red fruit aromas in the red cherry and redcurrant spectrum carry through onto the palate. A medium bodied style, with some savoury elements and a firm, grippy finish. This wine is ready for drinking now but has a tautness and strictness that bodes well for cellaring.

