#### S H A W + S M I T H

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



Grape Varieties	100% Pinot Noir
Winemaker	Martin Shaw & Darryl Catlin
Closure	Screwcap
ABV	12.5%
Notes	Vegetarian

# 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 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.

