SHAW + SMITH

2023 Shiraz

SEASON Our third La Niña influenced season in a row, 2023 was a late, cool, and wet season. The result was the latest vintage that we've experienced, with excellent acidity and lovely cool season flavours.

VINEYARD We go after vine and soil health, and happy, balanced vines. Our Shiraz at Balhannah is certified organic, and we work closely with our growers to help them grow great grapes sustainably.

WINERY Hand-picked, then either destemmed and fermented as whole berries, or fermented as whole bunches, stems and all. We like gentle handling and long ferments so the tannins are fine, and the perfume of cool climate Shiraz is not lost. Matured in mainly older French oak for around 12 months.

WINE The perfume and elegance of cool season Shiraz is balanced with the complexity that comes from extended time in barrel. Violets and baking spice are met with a hint of black olive on the powerful mid-palate which is framed by grippy tannins that taper on the finish.

SHAW + SMITH Founded in 1989 by cousins, winemaker Martin Shaw and Master of Wine Michael Hill-Smith, Shaw + Smith make wines exclusively from the Adelaide Hills.

ADELAIDE HILLS It's high, it's cool, and Shiraz thrives in it. The Adelaide Hills has a reputation for high quality, but also has lots of diversity that makes it one of Australia's most exciting cool climate regions.

shawandsmith.com

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