2021
RIESLING
Florals and citrus, delicate and crisp.

SHAW + SMITH



Shaw + Smith

Beginnings: Established by winemaker Martin Shaw and Master of Wine Michael Hill Smith in 1989.

Winemakers: Adam Wadewitz and Martin Shaw.

Vision: To make exciting, refined wines exclusively from the Adelaide Hills that reflect our sites and climate.

Vineyards: Shaw + Smith own three vineyards in the Adelaide Hills, at Balhannah, Lenswood and Piccadilly Valley, totalling 60 hectares. Our aim is to grow the highest possible quality grapes from healthy vines grown in healthy soils.

Winery & Tasting Room:
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2021 Riesling

Style: A Riesling that is both intense and textural.

The 2021 vintage was a terrific year for Rielsing with slightly larger berries that gave the wines great flavour and purity. Perfectly balanced flavours include exotic fruits, citrus and orange blossom. The length is long and profound.

Season: The growing season for the 2021 vintage was terrific, a joy after the traumas of 2020. Soaking winter rains gave us plenty of moisture in the soil, and that flowed into healthy crops. The summer was mild, with slow ripening giving the grapes lots of flavour and intensity.

Source: From high and cool sites in Lenswood and Mt Torrens.

Vinification: The grapes were all hand picked. Half were whole bunch pressed and half were crushed and pressed, each fermented separately. The wine was blended and then spent four months on lees prior to bottling.

Background: Shaw + Smith have a long standing love of Riesling and believe the Adelaide Hills can produce fine examples with ageing potential. Site is most important, so much so that Shaw + Smith took a Riesling hiatus from 2010 to 2013, until preferred site's were found in 2014.

Serve: A great aperitif or drink with fish and chips. Ideal temperature is 6-8°C.

Cellar potential: Will reward careful cellaring for up to 15 years.