S+S

SHIRAZ



Style
Shaw + Smith Shiraz is a medium bodied cool-c
which balance is more important than power.

2014 Tasting note
The 2014 Shiraz is fresh and vibrant with red f
some dried herb notes. The palate shows brigh
raspberry and mulberry), a hint of dark chocol
structure, with grippy tannins that build throu

Vintage
2014 was not without its challenges, with smal
unsettled weather during flowering. In mid-Fe
half a dozen hot days ended with a significant a
24 hours. The following four weeks of dry, mil
from late February was just what the vines nee
are very exciting.

Source
From low yielding vines predominantly at Balh
Adelaide Hills, and Macclesfield, the warmer ar
to the south. Low yields achieved by aggressive
harvest bunch thinning.

Vinification
Hand picked and fermented as a combination c
whole bunches in open fermenters, with gentle
minimal working – no berries were harmed du
this wine.

Maturation
Aged in French oak for fourteen months, of wh
new – barriques and some larger format.

Food
Moroccan slow cooked lamb

Ideal serving temperature
16-18°C

Cellaring
Has the concentration and structure to develop
characters in bottle over the next 15 years.

History
The Adelaide Hills has now proven it can make
Shiraz. The key is careful site selection, low yie
use of oak.