BALHANNAH VINEYARD
2019 Shiraz
Aromatic and structured single site Shiraz.

SHAW + SMITH



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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, totalling 59 ha. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Winery & Tasting Room:
136 Jones Rd Balhannah SA 5242
Phone +61 8 8398 0500
www.shawandsmith.com

2019 BALHANNAH VINEYARD SHIRAZ

Style: A complex, finely-textured Shiraz expressing the conditions of each vintage and the character of a unique vineyard site.

Fragrant and lifted showing a mineral graphite edge. Notes of charcuterie. Structured with firm tannins, good for aging.

Season: The 2019 growing season was one that challenged even the most experienced and well equipped vignerons. Those that made the most of it produced small crops of very clean fruit with wonderful flavour and intensity. Natural acidity is a feature in all of the wines despite the warm dry summer.

Source: From close-planted (5,500 vines/hectare) low yielding vines from block two at Shaw + Smith's Balhannah Vineyard, planted in 2005. It has a north-facing aspect and the soils are loam over clay, ironstone, quartzite, and shale.

Vinification: Hand picked, sorted and fermented as whole berries and whole bunches, in open fermenters, with gentle plunging and minimal working. Majority aged in 600 litre French oak puncheons (15% new)for 14 months, followed by a further 24 months in bottle.

Background: This distinctive site had always shown potential for a single site wine, and in 2013 we made our first release.

Serve: Decant and enjoy with osso buco. Ideal temperature is 16-18°C.

Cellar potential: Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.