2020 SHIRAZ

Medium bodied with vibrant fruit and spice.

SHAW + SMITH



Shaw + Smith

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

Winemakers: Martin Shaw and Adam Wadewitz.

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

2020 Shiraz

Style: Shaw + Smith Shiraz is a medium bodied cool-climate Shiraz, in which balance is more important than power.

The 2020 vintage exhibits concentrated blue fruits, perfumed aromatics with a firm structured palate.

Season: The 2020 vintage was very low yielding, which resulted in great concentration. The cool ripening conditions produced Shiraz with intense blue fruit flavours, great structure and excellent balance.

Source: From low yielding vines in Balhannah and the central Adelaide Hills.

Vinification: Hand picked and fermented as a combination of whole berries and whole bunches (40%) in open fermenters, with gentle plunging and minimal working. Aged in French oak for fourteen months, of which one third was new.

Background: The Adelaide Hills has now proven it can make truly exciting Shiraz. The key is careful site selection, low yields and restrained use of oak.

Serve: Decant and enjoy with slow cooked lamb shoulder. 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.