



## PRODUCER PROFILE

Winery production: 60,000 Bottles  
 Region: Adelaide Hills  
 Country: Australia

## Shaw + Smith Shiraz 2013

### WINE DESCRIPTION

First vinified in 2002, Shaw + Smith Shiraz has quickly garnered attention a standout cool climate Australian Shiraz.

Sourcing immaculate fruit from the cool Adelaide Hills region, Shaw + Smith carries out whole berry fermentation in open-topped steel vats allowing for gentle yet thorough extraction and optimal aromatics. Maturation in French oak allows tannins to soften and aromas to harmonize before bottling under screw cap.

### TASTING NOTES

Embracing the cool climate of South Australia's Adelaide Hills, Shaw + Smith Shiraz represents a fresh take on Australian Shiraz. Fragrant layers of red berry and black fruit greet the nose along with characteristic black pepper. The palate is defined by well-structured yet soft tannins and fresh, balanced acidity. A well-defined and lingering finish leaves a strong desire for another glass.

### FOOD PAIRING

A versatile and elegant wine, Shaw + Smith Shiraz is unforgettable when matched with well seasoned red meats cooked over an open fire.

### VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Loam over Red Clay, Quartzite and Shale
Training method:	Double-Guyot VSP
Elevation:	1,254 - 1,386 feet
Vines/acre:	740 - 1,110
Yield/acre:	2.4 tons
Exposure:	Northern
Year vineyard planted:	2002
Harvest time:	March - April
First vintage of this wine:	2002
Bottles produced of this wine:	60,000

### WINEMAKING & AGING

Varietal composition:	99% Shiraz, 1% Viognier
Fermentation container:	Open-Top Stainless Steel Tanks
Fermentation temperature:	up to 90 °F
Maceration technique:	Cold Soak Maceration and Punchdown
Length of maceration:	15 - 30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	228L - 500L
Age of aging container:	New to 3 years
Type of oak:	French
Length of aging before bottling:	14 months
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	<2 g/L
Acidity:	5.9 g/L