



### PRODUCER PROFILE

Winery production: 24,000 Bottles  
 Region: Adelaide Hills  
 Country: Australia

## Shaw + Smith Pinot Noir 2018

### WINE DESCRIPTION

Older vines, the Lenswood Vineyard, sorting tables, small batch open fermenters, or just more insight in the capricious nature of Pinot Noir. Whatever the reason, we think our Shaw + Smith Pinot Noir continues to get better and better. Our first release was in 2007.

Shaw + Smith own two vineyards in the Adelaide Hills, at Balhannah and Lenswood, totalling 55 hectares. The vineyards are planted to varieties that perform particularly well in the region, namely Sauvignon Blanc, Chardonnay, Pinot Noir, and Shiraz.

Hand picked and sorted. Combination of whole berry and whole bunch fermentation. Fifteen days on skins. Matured in French oak, majority puncheons.

### TASTING NOTES

Style: Delicate, fragrant, light to medium bodied but with deceptive power, silky tannins and medium term ageing potential.

The 2018 vintage has a concentrated core of red berry fruits including raspberries and cherries. It is vibrant and more opulent than other years.

### FOOD PAIRING

Enjoy in a large red wine glass, with some charcuterie.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Ballhannah and Lenswood
Vineyard size:	30
Soil composition:	Brown Loam over Clay
Training method:	Double-Guyot VSP
Elevation:	1,320 - 1,650 feet
Vines/acre:	740 - 1,110
Yield/acre:	2.4 tons
Year vineyard planted:	1999, 2000
First vintage of this wine:	2007
Bottles produced of this wine:	24,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Open Stainless Steel Vats
Length of alcoholic fermentation:	10 days
Fermentation temperature:	up to 90 °F
Maceration technique:	Cold Soak Maceration and Punchdown
Length of maceration:	20-30 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
Length of aging before bottling:	9 months
Length of bottle aging:	8 months

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.83
Residual sugar:	0.29 g/L
Acidity:	5.1 g/L