



PRODUCER PROFILE

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

Shaw + Smith Shiraz 2017

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 carry 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.

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, sorted and fermented as a combination of whole berries and whole bunches in open fermenters, with gentle plunging and minimal working. Aged in French oak for fourteen months, of which one third was new.

TASTING NOTES

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

The 2017 vintage was very cool, and Shiraz was picked four weeks later than usual. The wine is particularly fragrant as a result of the season.

FOOD PAIRING

Decant and enjoy with slow cooked lamb shoulder.

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

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:	13.5%
pH level:	3.76
Residual sugar:	0.19 g/L
Acidity:	5.4 g/L