



PRODUCER PROFILE

Region: Adelaide Hills
Country: Australia

Shaw + Smith Sauvignon Blanc 2019

WINE DESCRIPTION

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.

2019 is the 30th vintage that Shaw + Smith has made. The Sauvignon Blanc has always remained true to region and style, but is better now than at any time during the 30 years.

From our estate vineyards at Balhannah and Lenswood, complemented by fruit from a small number of highly valued growers.

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.

Hand picked. Cool fermentation in stainless steel followed by maturation on lees. Early bottling to retain freshness.

TASTING NOTES

Typically it shows a pink grapefruit character, concentration and mid-palate texture, which reflect the carefully selected sites and hand harvesting during the small window of perfect ripeness.

The 2019 has intensity of flavor and is particularly bright, fresh, and balanced.

FOOD PAIRING

A great aperitif or serve with seafood.

VINEYARD & PRODUCTION INFO

Soil composition:	Sandy-Loam over quartzite and shale
Training method:	Double-Guyot VSP
Elevation:	1,254 - 1,815 feet
Vines/acre:	740 - 1,110
Yield/acre:	4.4 tons
First vintage of this wine:	1990

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fermentation temperature:	50-54 °F
Maceration technique:	Sur-Lie Aging
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.3
Residual sugar:	2.87 g/L
Acidity:	7.4 g/L