

2009 PINOT NOIR

TASTING NOTES

Source:	From the block behind the Shaw + Smith winery at Balhannah. This north facing block was planted to MV6 and 777 clones in 2000. Crop restricted to less than 1.5 tonne/acre (1.5kg/vine)
Vintage 2009:	In late January South Australia suffered an intense heat spike affecting different regions to varying degrees. In The Adelaide Hills this “heat spike” had negligible effect as it occurred 5-6 weeks before harvest. In fact conditions were very cool through to picking giving rise to great natural acidity and aromatics.
Vinification:	Hand picked to avoid fruit damage. Destemmed, crushed followed by a short cold maceration. Fermented on skins in small 2 tonne bins. Malolactic fermentation in barrel
Maturation:	Matured in a combination of new, one and two year old French oak barrels
Cellaring:	Best drunk within the next 2 to 6 years
Style:	Modern Pinot with characteristic red fruit aromas in the strawberry/raspberry/cherry spectrum. Palate is mid weight, yet surprisingly supple and rich. Fruit focused at this stage and will develop additional layers with bottle-age.

SHAW + SMITH

Established: 1989 by cousins Martin Shaw and Michael Hill Smith AM MW.

Vision: To make exciting, modern wines that rank amongst Australia’s best.

Styles: Shaw + Smith specialize in grape varieties suited to the cooler climate of the Adelaide Hills. Principally sauvignon blanc, chardonnay, and Shiraz from selected sites. A small quantity of pinot noir is made each year.

Winemakers: Martin Shaw and Darryl Catlin