Shaw & Smith

A vibrant expression of Adelaide Hills terroir, this 2024 Sauvignon Blanc delivers crisp acidity, concentration, and elegance in a benchmark cool-climate style.

SHAW + SMITH

Sauvignon Blanc 2024

Adelaide Hills, Australia

93 James Halliday

Alcohol :12,50 %

Composition: 100% Sauvignon Blanc

Region and Vineyards

The **Adelaide Hills**, located east of Adelaide in South Australia, is a premier cool-climate wine region, defined by its elevation, rolling terrain, and moderate temperatures. Shaw + Smith draws fruit primarily from two estate vineyards—**Balhannah and Lenswood**—complemented by select parcels from long-term growers.

At **Balhannah**, the vineyards sit at moderate altitude, benefiting from cool nights and warm days that preserve acidity and aromatics. **Lenswood**, higher in elevation and typically cooler and wetter, contributes racy citrus character and heightened aromatic lift. The 2024 vintage was shaped by a **cool and wet spring**, which led to poor fruit set and **naturally low yields**, enhancing flavour intensity. A mild, dry ripening period followed, producing grapes of exceptional balance and **high natural acidity**.

Winemaking

The 2024 Sauvignon Blanc was made with a focus on **preserving purity and freshness**. The fruit was **carefully pressed**, fermented at **cool temperatures**, and protected from oxidation throughout. A short period of **lees contact in stainless steel tanks** built subtle texture and complexity, without sacrificing aromatic precision.

No oak is used in this cuvée, allowing the varietal character and regional expression to take centre stage. The resulting wine is a precise, **low-intervention expression**, reflecting Shaw + Smith's commitment to **minimal handling and site transparency**.

Tasting Notes

- **Color:** Pale straw with green highlights.
- **Aroma:** Vibrant and lifted, with notes of Tahitian lime, grapefruit zest, elderflower, and a delicate touch of fresh nettle.
- **Palate:** Intense and tightly wound with bracing acidity. Flavours of citrus, white florals, and subtle herbal elements unfold on a textured mid-palate, finishing long and mineral.

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Did you know?

The 2024 vintage marks **35 years** of Shaw + Smith Sauvignon Blanc—an Adelaide Hills icon that has become one of the **benchmark expressions** of the variety in Australia, consistently praised for its energy, purity, and cellar integrity.

Wine Pairing Ideas

- **Oysters with lime and cucumber mignonette:** A perfect match for the wine's citrus and saline tones.
- **Goat's cheese tart with herbs:** The herbal notes in the wine echo the aromatics in the dish.
- **Grilled prawns with lemon and fennel:** The freshness of the wine complements the seafood's sweetness.
- **Vietnamese rice paper rolls with mint and prawns:** The wine's acidity balances the herbs and fresh textures.

James Halliday (JH) : 93 Points (2024)

Perhaps one of Australia's most famed sauvignon blancs with a seemingly unnerving level of quality for the pricepoint. No slouch here, a zesty, fresh, bright and crisp rendering of the variety. Resplendent with passionfruit, just-ripe pineapple, lime and cut-grass characters between the bouquet and palate, very even, flows well, finishes with decent length and a light chalky pucker. Just so, done well, easy drinking and moderately complex to boot. Drink by 2028.

Robert Parker (RP) : 92 Points (2024)

I love this wine. It tastes the same every year, which is impressive considering the relative size of it. So, this 2024 Sauvignon Blanc leads with juniper and cassis, green apples, white-topped strawberries, nashi pear and snow peas. In the mouth, it is tightly coiled, fresh and zippy, with a distinct salsa verde (green chili, coriander) character to close. This is very good. 12% alcohol, sealed under screw cap.