



HAHDORF HILL

ADELAIDE HILLS

2021 THE FOUNDLING

St Laurent

Perfumed and structured with nuance and complexity, this wine is as enigmatic as its varietal origins. The St Laurent grape travelled from France to Austria, where it survived the great phylloxera devastation. Genetic daughter of Pinot Noir, the other parent remains unknown.

VINTAGE

2021

REGION

Adelaide Hills

GRAPE VARIETIES

Saint Laurent

COLOUR

Deep ruby

BOUQUET

A perfumed nose of roses, violets, cherries, raspberry, cardamom and hints of mushroom and earthy forest floor.

PALATE

An extraordinarily deep-textured wine with seamlessly integrated red and black-brambly fruits and delicious tannins all offset by a juicy acidity.

FOOD MATCH

Rare duck breast.

DRINK

Will age well until 2035.

VINEYARDS

Hahndorf Hill

OAK MATURATION

12 months in seasoned French oak

TECHNICAL DETAILS

pH 3.41 T.A. 6.2g/L ALC 13.0%
Vegan Friendly

VIGNERON

Larry Jacobs

VINIFICATION

Handpicked then crushed and destemmed, first 40% rollers out (whole berries) and the balance with rollers in. The cold soak was allowed to warm slowly via ambient temperatures and yeasts. In peak ferment, cap management was vigorous, then pared right back, allowing for a total of two weeks on skins before pressing.

The dry wine was then filled to one new puncheon and a selection of seasoned small format oak (barriques, hogsheads) where MLF completed naturally.

