



HAHNDORF HILL

ADELAIDE HILLS

2022 SHIRAZ

Shiraz holds a special place in the heart of South Australia, and our 2022 Hahndorf Hill Shiraz captures a refined cool-climate expression of this iconic variety. Estate grown in the Adelaide Hills, the wine is vibrant and perfumed, balancing ripe dark fruits with lifted spice, savoury complexity and persistent tannin structure.

VINTAGE

2022

GRAPE VARIETIES

Shiraz

COLOUR

Deep garnet

BOUQUET

Lifted aromas of ripe plum, wild strawberry and dark cherry are layered with notes of whole green peppercorn, star anise, clove and warm cinnamon spice.

PALATE

The palate is rich and complex, revealing layers of black plum, licorice, coffee bean and milk chocolate, framed by earthy, gravelly tannins and a long, savoury finish.

REGION

Adelaide Hills

VINEYARDS

Hahndorf Hill

OAK MATURATION

12 months in new and old French oak.

DRINK

Will age through to 2033.

FOOD MATCH

Slow cooked Moroccan spiced lamb with pearl cous cous and pomegranate.

TECHNICAL DETAILS

pH 3.44 T.A. 6.21g/L ALC 14.0%

VIGNERON

Larry Jacobs

VINIFICATION

Vintage 2022 was a very cool, long growing season, and the latest harvest at Hahndorf Hill since 2011. This allowed an extended ripening period with very little disease pressure and the fruit had great fresh acidity and balanced flavour.

We hand-harvested five tonnes from our Shiraz plantings on 2nd May 2022. The crushed fruit was fermented in open stainless-steel fermenters and allowed a period of post fermentation maceration prior to being transferred to barrels. Three new French oak barriques were used as well as a selection of third-fill barriques. Matured for a total of 12 months prior to bottling.

