



HAHNDORF HILL

ADELAIDE HILLS

2022 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

2022

REGION

Adelaide Hills

GRAPE VARIETIES

Saint Laurent

COLOUR

Deep ruby

BOUQUET

A perfumed nose of cherries, raspberry and violets with hints of clove and earthy forest floor.

PALATE

A fragrant wine with bright red fruits, sundried tomatoes and delicious tannins all offset by a juicy acidity.

FOOD MATCH

Tea smoked duck

DRINK

Will age well until 2035

VINEYARDS

Hahndorf Hill

OAK MATURATION

12 months in new and seasoned French oak

TECHNICAL DETAILS

pH 3.52 T.A. 6.0g/L ALC 13.0%
Vegan Friendly

VIGNERON

Larry Jacobs

VINIFICATION

2022 was a cool, long and high-quality season, characterised by the latest harvest since 2011. Following a wet spring that delayed flowering, a mild dry summer allowed for excellent acid retention and flavour development. Yields were lower than the 2021 record, with vibrant high-acid and elegant reds, notably in Saint Laurent.

Handpicked, crushed and destemmed to stainless steel for wild fermentation. Post-fermentation maceration was not required due to the excellent colour and tannin structure of the harvested fruit. The wine was then matured in a combination of new Chassin House Toast hogsheads and a selection of neutral, older French oak barriques for 12 months.

