



HAHNDORF HILL

ADELAIDE HILLS

2022 ZSA ZSA ZWEIGELT

Hahndorf Hill pioneered Zweigelt in Australia, introducing Austria's most celebrated red variety to the Adelaide Hills. Thriving in this cool-climate setting, Zweigelt yields a vibrant, medium-bodied wine layered with juicy cherry and raspberry, subtle spice, and fine, supple tannins. Bright natural acidity brings freshness and poise, making it as elegant as it is approachable.

VINTAGE

2022

REGION

Adelaide Hills

GRAPE VARIETIES

Zweigelt

COLOUR

Garnet

BOUQUET

Bright and lifted, showing blackcurrant, raspberry and juicy red cherry.

PALATE

Vibrant red fruits carry through with savoury spice and a touch of green peppercorn, framed by gravelly tannins.

FOOD MATCH

Gnocchi with braised beef ragu

DRINK

From release to five years

VINEYARDS

Hahndorf Hill

OAK MATURATION

12 months in old French oak barriques

TECHNICAL DETAILS

pH 3.43 T.A. 5.61g/L ALC 13%

VIGNERON

Larry Jacobs

VINIFICATION

2022 was the perfect vintage for all cool-climate varieties, featuring a wet spring with late flowering, followed by perfectly cool and late ripening conditions. Handpicked from the estate on 24 March, the fruit was destemmed and crushed, followed by open fermentation in stainless steel. The wine was then pressed from skins and transferred to a mix of second and third use French oak hogsheads to mature for approximately 12 months.

