



HAHDORF HILL

ADELAIDE HILLS

2023 RESERVE

Grüner Veltliner

A rich, full-bodied expression of Grüner Veltliner, barrel-fermented and lees-stirred to create depth, texture and opulence reminiscent of Austria's finest reserve styles.

VINTAGE

2023

REGION

Adelaide Hills

GRAPE VARIETIES

Grüner Veltliner

COLOUR

Deep gold

BOUQUET

Deliciously full on the nose with peach, nectarine skin, crushed tarragon and gentle spice.

PALATE

The palate is brimming with yellow stone fruits, citrus peel and a hint of toasted almonds. Linear acidity, juicy vibrancy and a splash of spice.

FOOD MATCH

Oven-roast chicken

DRINK

From release to eight years.

VINEYARDS

Hahndorf Hill

OAK MATURATION

11 months in old French oak barriques and puncheons.

TECHNICAL DETAILS

pH 3.16 T.A. 6.7g/L ALC 13.0%
Vegan Friendly

VIGNERON

Larry Jacobs

VINIFICATION

The winemaking techniques used are similar to Chardonnay winemaking to create textural complexity. The oldest Grüner Veltliner vines on the estate are hand-picked when the flavours are opulent yet balanced. The grapes are pressed and the cloudy juice is filled straight to barrel to start spontaneous, wild fermentation. After primary fermentation is complete the barrels are stirred fortnightly and malolactic fermentation finished in around 15% of the barrels. Matured for a total of 11 months in French oak.

