



HAHNDORF HILL

ADELAIDE HILLS

2023 ZSA ZSA ZWIEGELT

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

2023

GRAPE VARIETIES

Zweigelt

COLOUR

Ruby with bright hue.

BOUQUET

Bright red cherries meld with fresh tarragon, bay leaf and warm cloves.

PALATE

Medium bodied and fragrant with vibrant red and black currants and a touch of dry spices, framed by light, gravelly tannins.

REGION

Adelaide Hills

VINEYARDS

Hahndorf Hill

OAK MATURATION

12 months in French oak.

FOOD MATCH

Roast lamb with herb and lemon gremolata.

DRINK

From release to five years.

TECHNICAL DETAILS

pH 3.44 T.A. 5.1 g/L ALC 13.5%

VIGNERON

Larry Jacobs

WINEMAKING

The 2023 vintage was uncharacteristically late to start due to very mild and wet conditions in spring. Some early summer heat helped the ripening period advance, but cool and wet conditions returned in March through to May.

The mild ripening season led to grapes ripening slowly but evenly with flavour developing early. The Zweigelt, a late ripening variety, was hand harvested, 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 for 12 months.

