



## HAHNDORF HILL

ADELAIDE HILLS

### 2024 GRU

Grüner Veltliner

True to our classic style, this Grüner Veltliner captures the variety's hallmark interplay of vibrant fruit and savoury complexity with a textured, spicy finish.

#### VINTAGE

2024

#### REGION

Adelaide Hills

#### GRAPE VARIETIES

Grüner Veltliner

#### COLOUR

Pale yellow

#### BOUQUET

Perfumed nose with nectarine, lime peel and chamomile.

#### PALATE

The palate is brimming with yellow-fleshed stone fruit, grapefruit and an edge of guava, all framed by a magical, juicy acidity and delicious mouth-filling texture. This wine has a long, flavoursome finish with on-going layers of texture and spice.

#### FOOD MATCH

Seafood

#### DRINK

Wine will age and develop well for seven to 12 years.

#### VINEYARDS

Hahndorf Hill, Pendle Hill

#### OAK MATURATION

One third of the blend spends four months in old oak foudre, puncheon and barrique.

#### TECHNICAL DETAILS

pH 3.15 T.A. 6.9g/L ALC 12.5%  
Vegan Friendly

#### VIGNERON

Larry Jacobs

#### VINIFICATION

This classic style Grüner Veltliner showcases versatility with an emphasis on texture and mouthfeel in conjunction with varietal aromatics. The wine is a blend of three distinctly styled components, creating layers of complexity in the final wine. Fruit is picked as three parcels to be vinified separately: The first is cool fermented in stainless steel to preserve aromatics. The second starts fermentation as full solids juice using the naturally found yeast in the winery and is then transferred to a range of old oak vessels to complete fermentation. The third is fermented at a warmer temperature to create savoury flavours. No malolactic fermentation occurs.

