



HAHNDORF HILL

ADELAIDE HILLS

2024 ROSÉ

Purposefully drawn from the elegant red varieties of the Adelaide Hills, picked early to retain fine acidity and delicate colour at pressing. Leaning on estate grown fruit, the bespoke blend brings both balance and character to this wine. Made the contemporary dry Rosé style; savoury, softly fruitful and textured.

VINTAGE

2024

REGION

Adelaide Hills

GRAPE VARIETIES

Trollinger, Shiraz, Zweigelt, Blaufränkisch, Pinot Noir

COLOUR

Pale watermelon juice

BOUQUET

Succulent nose of apple skin and crushed red berries.

PALATE

The palate is vibrant with a tumble of crushed red fruits and burst of juicy, natural acidity. The finish is deliciously dry with a delicate texture.

FOOD MATCH

Freshly shucked oysters.

DRINK

From release to 3 years.

VINEYARDS

Hahndorf Hill, Pendle Hill

MATURATION

Stainless steel

TECHNICAL DETAILS

pH 3.26 T.A. 6.6g/L ALC 12.0%
Vegan Friendly

VIGNERON

Larry Jacobs

VINIFICATION

Fruit was selectively hand picked and chilled overnight. The fruit was membrane pressed using a traditional gentle cycle that reduces phenolic extraction. This gentle pressing cycle allowed the free run juice to extract flavour without harsh tannins or colour. After several days, the juice was carefully racked away from solids before tank fermentation at cool temperatures. The dry wine was stabilised, filtered and bottled to capture freshness and fruit expression.

