



# HAHNDORF HILL

ADELAIDE HILLS

## 2024 WHITE MISCHIEF

Grüner Veltliner

White Mischief is our New World version of Grüner Veltliner, giving free range to the exuberant aromatics produced by this exciting variety.

### VINTAGE

2024

### REGION

Adelaide Hills

### GRAPE VARIETIES

Grüner Veltliner

### COLOUR

Medium straw

### BOUQUET

The nose is bursting with enticing citrus, stone fruit and exotic tropical aromatics.

### PALATE

The palate is a vibrant tumble of ruby grapefruit, nectarine, and guava. This is all balanced with a delicious, juicy acidity and the all-important texture.

### FOOD MATCH

Asian cuisine.

### DRINK

From release to three years.

### VINEYARDS

Hahndorf Hill

### MATURATION

Stainless steel

### TECHNICAL DETAILS

pH 3.15 T.A. 6.4g/L ALC 13.0%  
Vegan Friendly

### VIGNERON

Larry Jacobs

### VINIFICATION

Fruit was selectively hand picked, destemmed, crushed and chilled to a membrane press. Free run and pressings juices were separated with only the free run component used for White Mischief. The juice was carefully racked away from solids before tank fermentation at cool temperatures with a selected yeast to enhance the unique aromatics of Grüner Veltliner. The dry wine was stabilised, filtered and bottled to capture freshness and fruit expression.

