



HAHANDORF HILL

ADELAIDE HILLS

2025 BROTHER NATURE

Field Blend

This is an authentic Field Blend, inspired by the Austrian Gemischter Satz wines, with 12 white varieties interplanted within a single vineyard block. The intimacy of these multiple varieties allows them to influence one another, harmonising the development and ripening trajectory of this unique block.

VINTAGE

2025

REGION

Adelaide Hills

GRAPE VARIETIES

Harslevelu, Pinot Blanc, Welschriesling, Riesling, Traminer (Savagnin), Grüner Veltliner, Chardonnay, Sauvignon Blanc, Chenin Blanc, Muscat Blanc, Gewürztraminer and Muscadelle

COLOUR

Light lemon-yellow

BOUQUET

Perfumed with a nose of white florals, musk, juicy white peach and lychee.

PALATE

The palate shows generous texture and depth, lifted by fresh notes of lemongrass and the gentle grip of green tea tannins, all carried by fine, bright acidity.

FOOD MATCH

Rocket and pear salad with shaved pecorino

DRINK

From release to 5 years.

VINEYARDS

Hahndorf Hill

MATURATION

Stainless steel

TECHNICAL DETAILS

pH 3.15 T.A. 6.7g/L ALC 12.0%
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 Brother Nature. 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.

