



# HAHDORF HILL

ADELAIDE HILLS

## 2025 PINOT GRIGIO

An elegant cool-climate Pinot Grigio from hand-harvested Adelaide Hills fruit, offering lifted notes of apple and pear blossom and a refreshing, finely textured palate.

### VINTAGE

2025

### REGION

Adelaide Hills

### GRAPE VARIETIES

Pinot Grigio

### COLOUR

Pale straw

### BOUQUET

Bursting with the delicate perfume of white blossoms and fresh pear.

### PALATE

Juicy and fresh with delicate apple and pear flavours. A joyous and vibrant acidity flows the length of the palate.

### FOOD MATCH

Your favourite seafood dish.

### DRINK

From release to five years.

### VINEYARDS

Grower vineyards in Hahndorf and Lobethal.

### MATURATION

Stainless steel

### TECHNICAL DETAILS

pH 3.23 T.A. 6.1g/L ALC 12.5%  
Vegan Friendly

### VIGNERON

Larry Jacobs

### VINIFICATION

Fruit was selectively hand picked and chilled overnight. The whole fruit was membrane pressed using a traditional gentle cycle that reduces phenolic extraction. This gentle pressing cycle allowed the free run juice to have great finesse while maintaining its pale hue. 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.

