



# HAHNDORF HILL

ADELAIDE HILLS

## 2025 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

2025

### REGION

Adelaide Hills

### GRAPE VARIETIES

Trollinger, Shiraz, Zweigelt, Blaufrankisch, Saint Laurent, Pinot Noir

### COLOUR

Old fashioned pink lemonade

### BOUQUET

Aromas of vibrant red berries and summer fruits, layered with notes of baked custard tart and a dusting of nutmeg.

### PALATE

The palate is delicate and red fruited with pomegranate, fresh strawberries and whipped cream leading to a refreshing, juicy finish.

### FOOD MATCH

Prawn and pea risotto

### DRINK

From release to 3 years

### VINEYARDS

Hahndorf Hill, Pendle Hill

### MATURATION

Stainless steel

### TECHNICAL DETAILS

pH 3.14 T.A. 5.9g/L ALC 12.5%  
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.

