



HAHNDORF HILL

ADELAIDE HILLS

2025 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

2025

REGION

Adelaide Hills

GRAPE VARIETIES

Grüner Veltliner

COLOUR

Champagne diamond

BOUQUET

Fresh aromas of passionfruit and kaffir lime are balanced by subtle coastal notes of dry seagrass.

PALATE

The palate is driven by volumes of citrus, mango and a lick of grassy texture with a delicious, juicy acidity.

FOOD MATCH

Thai green papaya salad

DRINK

From release to three years.

VINEYARDS

Hahndorf Hill

MATURATION

Stainless steel

TECHNICAL DETAILS

pH 3.07 T.A. 7.1g/L ALC 12.5%
Vegan Friendly

VIGNERON

Larry Jacobs

VINIFICATION

Fruit was 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.

