HAHNDORF HILL
ADELAIDE HILLS

2026 BLAU

Blaufrankisch

Our Blaufrankisch is a celebration of one of Austria's most distinctive red varieties. Estate-grown from Australia's first plantings, our expression is bright, lively and full of character, showcasing vibrant wild berry fruits, subtle spice and a refreshing elegance.

VINTAGE
2026

GRAPE VARIETIES
Blaufrankisch

COLOUR
Bright ruby

BOUQUET
Vibrant aromas of forest fruits, blackberry and wild raspberry, complemented by hints of anise and delicate rose.

PALATE
Medium-bodied and fruit-driven, with juicy black cherry and a gentle dusting of savoury tannins leading to a fine, lingering finish.

REGION
Adelaide Hills

VINEYARDS
Hahndorf Hill

OAK MATURATION
Three of the four blending parcels were aged for six months in seasoned French oak, one in stainless steel.

FOOD MATCH
Duck liver pate, cornichons and warm baguette.

DRINK
Enjoy within three years of release.

TECHNICAL DETAILS
pH 3.47 T.A. 5.3g/L ALC 13.0%
Vegan Friendly

WINEMAKER
Kelly Wellington



VINIFICATION
Hand-harvested on two dates from our estate vineyard at Hahndorf Hill. Parcels include a whole-bunch ferment, one carbonic maceration parcel and two full berry-sorted and destemmed parcels. Maintained and matured separately for six months in old French oak and stainless steel, the final blend draws from all three techniques.

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