



# HAHNDORF HILL

ADELAIDE HILLS

## 2025 GRU

Gruner Veltliner

Central to our story and ethos, this classic-styled Gruner Veltliner captures the variety's hallmark interplay of vibrant fruit and savoury complexity with a textured, spicy finish.

### VINTAGE

2025

### GRAPE VARIETIES

Gruner Veltliner

### COLOUR

Pale gold

### BOUQUET

Seductive aromas of candied ginger, pear and crunchy Fuji apple unfold alongside notes of honey, white blossom and honeysuckle, creating a lifted and beautifully perfumed bouquet.

### PALATE

The palate is vibrant and layered, brimming with citrus peel, grapefruit and spiced apple cake. Fine white tea tannins and chalky mineral tension bring structure and drive, while a textured mid-palate carries through to a long, savoury finish marked by lingering spice and minerality.

### REGION

Adelaide Hills

### VINEYARDS

Hahndorf Hill, Pendle Hill

### OAK MATURATION

One third of the blend spends four months in old oak foudre, puncheon and barrique.

### FOOD MATCH

Barramundi with cavolo nero and capers

### DRINK

Wine will age and develop well for seven to 12 years.

### TECHNICAL DETAILS

pH 3.12 T.A. 6.3g/L ALC 13%  
Vegan Friendly

### VIGNERON

Larry Jacobs

### WINEMAKING

This classic style showcases the versatility of Gruner Veltliner with an emphasis on body and texture in harmony with varietal aromatics. Fruit parcels are picked and fermented separately with a range of techniques applied including cool ferment in stainless steel to preserve aromatics, ferment with full juice solids to completion in a range of old oak vessels and fermentation at warmer temperatures to create savoury flavours. The final blend leverages the distinctly styled components, creating layers of complexity in the final wine. No malolactic fermentation occurs.

