

HOMESTEAD CABERNET SAUVIGNON, J J HAHN

Vintage

2022



Crafting wine is achieved by allowing the vineyard speak for itself; its terroir, its history, and its character. We simply act as curators, bringing the pieces together to share the unique story of the vineyard.

TASTING NOTE

Bursts of dark fruit on the nose, blackcurrant, blackberry and cassis. Full bodied and concentrated, with firm but smooth tannins. Blackberry and red fruit flavours dominate, with complexity added by subtle herbal notes like clove and tomato leaf. Powdery tannins frame the wine
(Available to Order)

VINTAGE CONDITIONS

The 2022 vintage was a cool to warm year, with average rainfall. It thankfully remained dry during vintage removing any disease pressure which was great as harvest picking dates were much later than normal. The resulting wines produced all have great colour and strong flavour, with a touch of elegance and amazing tannin structure

TECHNICAL ANALYSIS

Alcohol

14.1

pH

3.55

Acidity

6.7

VINIFICATION DETAILS

The fruit is a combination of the Marananga vineyard and one in Gomersal. Picked separately but treated the same way, de-stemmed whole berries into open fermenters for an 8-10 day open ferment, then basket pressed to new (15%) and seasoned French and USA hogshead barrels where it finished secondary ferment naturally. Remaining in these barrels for a further 12-14 months, then blended and bottled un-fined and un-filtered.

AWARDS

Halliday Australian Wine Companion: 93 pts

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Rolf Binder



Fining Agent

None



Closure

Screw top



Vegan

Yes