SECKFORD AGENCIES

JJ·HAHN

JJ HAHN

REGINALD SHIRAZ CABERNET, JJ HAHN

Vintage 2024



A classic Australian wine style championed in the late 1800s. Today it is the great Australian red, to the point that leading international wine writers and commentators, Tyson Stelzer and Matthew Jukes, have labelled Shiraz Cabernet blends as “The blend that defines Australia'.

TASTING NOTE

Ripe black forest fruits and spice are balanced by rounded tannins and seamless structure. The medium-bodied palate reflects the nose with flavours of cedar, stewed fruit and cigar box. A pleasant lingering finish with some vanillin oak notes with hints of mocha and tobacco. The wine has a fresh, vibrant palate with good depth of flavour and nice layering of fruit. 70% Shiraz, 30% Cabernet Sauvignon.

VINTAGE CONDITIONS

The 2024 vintage was a cool to warm year, with average rainfall in the winter and spring leading up to the vintage, which ensured the soil was well hydrated. However, there was little rainfall during the growing season, which allowed the vines to ripen the fruit without excess moisture, reducing disease risk. Harvest picking dates were much later than normal resulting wines produced all have great colour and strong flavour with a touch of elegance and amazing tannin structure.

VINIFICATION DETAILS

Picked and fermented separately, both 100% whole berry ferments for 10-12 days. Then basket pressed into a mixture of French (5% new) and USA (10% new) oak hogsheads where Malolactic fermentation completed naturally. The components stayed in oak for approximately 16 months prior to blending and then bottling un-fined and unfiltered.

AWARDS

Halliday: 93 pts

TECHNICAL ANALYSIS

Alcohol
14.0

pH	Acidity
3.60	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz/Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Tom White	None	Screw top	Barossa Valley	Yes