SECKFORD AGENCIES

JJ HAHN

REGINALD SHIRAZ CABERNET, JJ HAHN

Vintage 2023



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

Deep maroon in colour. The nose is enticing in every possible way – coffee beans, chocolate, black cherries, warm earth, a flick of nuts, dried herbs and black fruits with a touch of mulberries as well. The wine has good length of flavour with a lingering finish and supple, sleek tannins.

VINTAGE CONDITIONS

The 2023 vintage was a cool to warm year, with above-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
14.5

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