

REGINALD SHIRAZ CABERNET, JJ HAHN

Vintage

2017



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

A medium bodied, full-flavoured classic is the promise behind the very deep red colour. Notes of berry fruits with a hint of cedar, and spice fill the glass. The palate reflects the nose with flavours of cedar, stewed fruit and cassis. Ripe red berry fruits and spice are balanced by well rounded tannins. The wine has a pleasant lingering finish with restrained oak. Great depth of flavour indicative of this exceptional vintage. 60% Shiraz, 40% Cabernet Sauvignon.

VINTAGE CONDITIONS

The 2017 vintage wrapped-up four to six weeks later than the 'new normal' of the past decade, the growing season started after a long wet winter and one of the wettest Septembers on record. 2017 promises to deliver an exciting array of wine styles, from "bright, aromatic wines", through to "vibrant, intense, well-structured" and "dense, concentrated" wines from the Barossa's many diverse sites

VINIFICATION DETAILS

The grapes are hand and machine harvested. Each parcel of grapes crushed and fermented in 8 tonne open fermenters. The fermentation is completed in tank before the wine is racked to barrel. The wine is aged in a selection of older (6yr) French and American oak for 16 months before blending and bottling. The final wine blend is 60% Shiraz 40% Cabernet Sauvignon.

TECHNICAL ANALYSIS

Alcohol

14.2

pH

3.48

Acidity

6.8

ATTRIBUTES



Origin

Australia



Variety

Shiraz/Cabernet
Sauvignon


Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Rolf Binder



Fining Agent



Closure

Screw top



Region

Barossa Valley



Vegan

No