SECKFORD AGENCIES

JJ HAHN

HERMANNS SHIRAZ, JJ HAHN

Vintage 2023



Launched in 1999, as a shared desire to showcase the Hahn family's legacy of grape growing from a wonderful collection of Barossa old vine vineyards held in the family for generations.

TASTING NOTE

Deep magenta in colour, while the nose exhibits notes of warm, dusty roads, black cherries, bay leaves, ripe plums and dark chocolate. This is a silky, finely rendered Shiraz, with a supple texture and very good length. The palate sees those bright, black cherries really come to the fore while there is a fine line of acidity running the length.

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

TECHNICAL ANALYSIS

Alcohol
14.5

pH	Acidity
3.60	6.0

VINIFICATION DETAILS

Harvested before dawn, 100% whole berry ferment in traditional open fermenters for approximately 10 days. Pressed to tank to finish ferment before being transferred to seasoned USA and French oak hogsheads for approximately 14 months. The final wine was blended and bottled un-fined and unfiltered.

AWARDS

Halliday: 92 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
Australia	Shiraz (Syrah)	Yes	75cl	Yes

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