

HERMANNS SHIRAZ, JJ HAHN

JJ HAHN

Vintage 2022



TECHNICAL ANALYSIS

| Alcohol | |
|---------|---------|
| 14.5 | |
| рН | Acidity |
| 3.60 | 6.5 |

ATTRIBUTES

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

Dense ruby and purple colours shine through a glass that has a heady aromatic profile of ripe plums, coffee, and bitter chocolate. Richly fruited with plums and mulberry notes, a deep undertone of black earth brings some savoury notes whilst sweeter oak nuances linger in the core. Tannins are gentle and guide it to a good length.

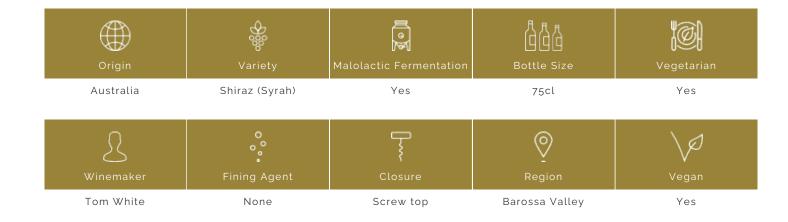
VINTAGE CONDITIONS

The 2022 vintage in the Barossa Valley was an exceptional one, with quality across the board. The growing season was characterized by mild temperatures and good rainfall, which resulted in close-to-average crops. The cool weather also helped to preserve acidity, which is essential for making long-lived wines. Shiraz was the star of the show in 2022, with wines showing great density of colour and flavour. The tannins were ripe and wellintegrated, and the wines had a lovely balance of fruit and acid

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.

Halliday: 91 pts



AWARDS