

## HERMANNS SHIRAZ, JJ HAHN

Vintage

2018



TECHNICAL ANALYSIS

Alcohol

14.3

На	Acidity
3.44	6.6

**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

A full-flavoured classic is the promise behind the very deep brick red colour. Notes of tea leaf, cedar, sweet berries, spice, and hints of vanilla aromas fill the glass. 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. Finer, soft tannins. A pleasant lingering finish with restrained oak notes and some mocha and tobacco. The wine has a fresh, vibrant palate with good depth of flavour and nice layering of fruit. A very drinkable wine that leaves you wanting more

## VINIFICATION DETAILS

The grapes are hand and machine harvested from Binder Estate Shiraz vineyards with average age of 30 years. Each parcel of grapes is crushed and fermented in open fermenters using pumpovers and heading down boards to maximise flavour extraction. The fermentation is completed in tank before the wine is racked to barrel. The wine is aged in a selection of older French (50%) and American (50%) oak for 18 months before final blending and bottling.

