

1890 VINEYARD SHIRAZ, JJ HAHN

JJ HAHN

Vintage 2018



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.0
рН	Acidity
3.42	6.4

Wines are crafted using fruit from a unique and expressive 'old vine' vineyard in the north-eastern region of the Barossa, owned, managed and worked by the Binder family.

TASTING NOTE

Pure Shiraz flavours of plums, red berry fruits and chocolate are balanced with soft velvety tannins that linger very well on the palate. Matured in all new oak, with the majority being American, this is a rich and full-bodied wine that highlights classic Barossa Shiraz.

VINTAGE CONDITIONS

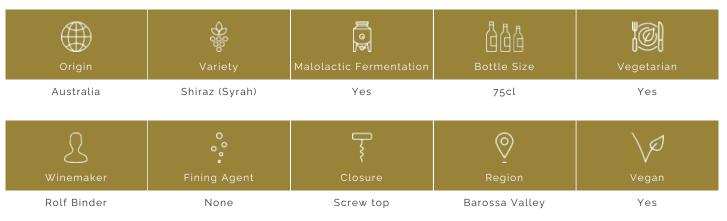
The 2018 vintage in the Barossa Valley was a good year for Shiraz. The growing season started off well, with winter 2017 rainfall around 10% higher than average. Spring was warm and dry, which helped the vines to establish a good root system. Summer was hot, with some protracted hot weather in January and February, causing the vines to shut down. However, once temperatures eased off and the grapes could fully ripen, showing some great potential. The wines from the 2018 vintage are full-bodied and concentrated, with ripe fruit flavours and good acidity. They are also relatively low in alcohol, which makes them well-suited for aging

VINIFICATION DETAILS

Hand picked, starting before daylight and destemmed to an open-top tank for fermentation, chilled down for a 24-48 hour cold soak then allowing to gradually warm up and start fermentation. The ferment was gently hand plunged two to three times daily for approximately 9-10 days. Then basket pressed directly to quality American oak (60% new) with the rest seasoned French with 3-4 weeks barrel fermentation with natural malolactic fermentation followed by 18 months maturation in barrel. The wine was racked twice during this 18 months and then bottled un-fined, unfiltered.

AWARDS

Halliday: 96 pts James Suckling: 95 pts



ATTRIBUTES