
Homestead Cabernet Sauvignon
Barossa Valley, South Australia



The Story:

The Hahn family were among the original pioneers to the Barossa Valley, and began growing grapes in 1845. In 1997 a partnership was formed between 6th generation family custodians and internationally respected winemaker, Rolf Binder, in producing the JJ Hahn range of wines. Launched in 1999, as a shared desire to showcase the family's legacy of grape growing from a wonderful collection of Barossa old vine vineyards held in the family for generations. The range now encompasses small volumes of handmade wines, intended to be affordable and enjoyable to drink. 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.

The Vintage:

The 2024 vintage was a warm dry traditional year, with great winter & spring rainfall. It remained dry during vintage removing any disease pressure which was great and harvest picking dates were more on average. The resulting wines produced all have great colour and strong flavour with a touch of grunt and amazing tannin structure.

The Winemaking:

100% whole berry ferment for 10-12 days. Then basket pressed into a mixture of French (5% new) and USA (10% new) oak hogsheads where Malolactic fermentation completed naturally. The components stayed in oak for approximately 16 months prior to blending and then bottling unfinned and unfiltered (vegan friendly).

The Taste and Experience:

Deep ruby color with garnet hues with pleasant aromas of blackberries, plums, cloves, and hint of oak. Medium-bodied with flavors of juicy blackcurrant, stewed plums, and hints of clover and cinnamon spice. Soft and velvety tannins with a long smooth finish.

The Analysis:

Alc: 14.0%
pH 3.6
TA: 6.7