



**2024 Reginald Shiraz 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 cool to warm year, with 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.

The Winemaking:

Picked and fermented separately, both 100% whole berry ferments 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). Essentially a blend of Hermann's Shiraz and Homestead Cabernet Sauvignon (70:30).

The Analysis:

Alc: 14.0%

pH 3.6

TA: 6.0