



2005 CATHARINA SHIRAZ



NEIL HAHN WINES

Tasting Notes:

The “*Catharina*” is our flagship wine.

The 2005 Catharina Shiraz exhibits a deep dark rich red colour. On the bouquet, it has rich dark chocolate in conjunction with vanillin from the quality oak used to mature the wine.

On the palate, this wine is mouth fillingly rich with great weight and structure coupled with redolent fruit flavours and long fine tannins on the finish. It displays the hallmark qualities of a great Barossa Shiraz.

Wine Making:

These top quality low yielding fully ripened grapes were hand picked and then fermented and hand plunged in open vats before being matured in American oak barrels.

Cellaring:

The cellaring potential of this wine is at least 10-15 years if stored in good conditions.

Food Suggestions:

Being a big wine, it will go best with rich hearty stews or barbequed meats.

Awards, Ratings & Reviews:

- **James Halliday Wine Companion 2011 Edition:**
Rated 90/100 – “Strong crimson-red; an effusive bouquet of lush, ripe fruits is followed by a high octane, fruit-driven palate. What you see is what you get”.
- **Silver Medal: 2008 Barossa Wine Show**
- **Rated ★★★★★- Winestate Magazine (September-October 2007)**
“Winestate Varietal Tasting – World’s Greatest Shiraz Challenge II”

VINTAGE:
2005

GROWING REGION:
Barossa Valley

GRAPE VARIETY:
Shiraz (Syrah)

ALCOHOL:
15.0%

VIGNERON:
Neil Hahn

WINE MAKER:
Mark Jamieson



HAHN BAROSSA VINEYARDS

Boutique Wines

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