



2004 CATHARINA SHIRAZ

Tasting Notes:

The “*Catharina*” is our flagship wine.

The 2004 Catharina Shiraz exhibits a deep rich brick red colour. There is an elegant lifted aroma of vanillin and dark chocolate that is complexed by boiled fruit cake aromas from the Shiraz fruit.

This complex nose is evident on the palate where the fleshy fruit fills the mouth and is drawn through the palate finishing with long refined tannins.

The palate is well balanced and there are strong varietal and regional characters evident on both nose and palate. This wine shows definition and characters associated with a premium 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:

This wine will continue to develop and complex over the next 3-5 years before ageing gracefully for a further 5-8 years thereafter.

Food Suggestions:

As with its predecessors, this is a big wine, which cries out for rich and hearty food to accompany it.

VINTAGE:
2004

GROWING REGION:
Barossa Valley

GRAPE VARIETY:
Shiraz (Syrah)

ALCOHOL:
15.0%

VIGNERON:
Neil Hahn

WINE MAKER:
Mark Jamieson



Nominated in 2007 for the Australian Wine and Brandy Corporation’s –
“*George Mackey Memorial Trophy*” - For the Best Wine to be exported from Australia.

Winestate Magazine -

Sep/Oct 2008 Issue: Rated ★★★★★ Stars & Classed Equal Top in Category – “*Tasting Shiraz & Shiraz Blends*”
6th Ranked Shiraz in Australia – “*2008 Worlds Greatest Shiraz Challenge III*”

Medals Awarded: *Gold Medal*-2008 Barossa Wine Show; *Bronze Medal*-2007 Barossa Wine Show

HAHN BAROSSA VINEYARDS

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