



Neil Hahn  
WINES

PROUDLY BAROSSA

## 2006 CATHARINA SHIRAZ

### Tasting Notes:

The “*Catharina*” is our flagship wine.

The 2006 Catharina Shiraz exhibits a deep dark rich red colour.

On the bouquet, it has a powerful spicy aroma of peppery fruit with herbal and floral overtones in conjunction with hints of vanilla from the quality oak used to mature the wine.

On the palate, this wine is well rounded and powerful on the mid palate, mouth fillingly rich with great weight and structure coupled with blackberry fruit flavours and spicy oak with firm tight tannins on the finish.

It displays the hallmark qualities of a classic 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 8-10 years if stored in good conditions.

### Food Suggestions:

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

#### *The Adelaide Review, October 2008 – “Hot 100 Review”:*

*“This Catharina is Neil Hahn’s top flight cuvée and has all the appeal of his Yanyarrie Shiraz with an added dimension of complexity and richness. The palate’s more powerful but doesn’t sacrifice anything in terms of immediate appeal, blackberry fruit everywhere you look, neatly managed tannins and a decent whack of oak to boot.”*

**VINTAGE:**  
2006

**GROWING REGION:**  
Barossa Valley

**GRAPE VARIETY:**  
Shiraz (Syrah)

**ALCOHOL:**  
15.0%

**VIGNERON:**  
Neil Hahn

**WINE MAKER:**  
Mark Jamieson



SILVER  
MEDAL

2008

WINE  
STYLE ASIA  
AWARD



## HAHN BAROSSA VINEYARDS

Boutique Wines

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