

## THE STORY

Benjamin Hammerschlag's family arrived in the States from Germany in the late 1800's. His great-great grandfather married a young girl by the name of Fleggenheimer and joined her family's business. The business was established in 1876 and was still flourishing in 1919 when the manufacture, transportation and sale of alcoholic beverages was outlawed in the United States. Three generations later, the youngest Hammerschlag has decided to resurrect this heritage with wines from his high altitude, McLaren Vale property.

## THE PRESS

### "Wineries to Watch: Something old, Something new..."

"Seattle-based importer Benjamin Hammerschlag created this label, tapping the winemaking talents of Ben Glaetzer and giving it a tongue-twisting name that's a nod to his German ancestors and their pre-Prohibition wine-merchant business..." –  
**MaryAnne Worobiec**  
*Wine Spectator, August 2015*

### 91 Points – Wine Advocate

"...packed with kirsch, raspberry coulis and red currant jelly aromas plus a pleasant peppery undercurrent. It fills the mouth with peppered red berry preserves notes and silky tannins with just enough freshness rounding off the long finish with a lively lift. ..."

~**Lisa Perrotti-Brown**  
*Erobertparker.com*  
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## THE VINTAGE

### 2014

"A constant pattern of low yields, yet late harvest across all varieties, particularly red, is the mark of the vintage. ...Mild weather resulted in fragrant red wines (especially Shiraz and Cabernet Sauvignon) at modest alcohol levels... yields were down 40%, but the red wines are rich and varietal, with dense colours and a structure suggesting they will be very ageworthy."

~**James Halliday**

## THE VINEYARD

The vines are located in the Seaview area of McLaren Vale, where there is only a few feet of topsoil over a hard shelf of chalk. The cuttings were planted as bush vines on the western slope of Hammerschlag's property. Yields are low with roughly 2 tons of fruit per acre.

## THE PROCESS

Aged for several months in neutral French and American oak to showcase bright acidity and natural fruit. Returned to stainless steel tanks and after 12 months, the wine was blended and bottled with only a very light filtration.

## THE SPECS

**APPELLATION:** McLaren Vale

**Varietals:** 85% Grenache 15% Shiraz

**ALCOHOL:** 15.6%

**WINEMAKER:** Ben Glaetzer

**OAK:** Neutral French and American

**CASES PRODUCED:** 1500