



# THE Hedonist

## 2022 GRENACHE

The fruit for Hedonist Ecology Grenache is sourced from an iconic certified organic and biodynamic vineyard in Kangarilla, a relatively cooler site within the McLaren Vale region.



### VINTAGE

McLaren Vale experienced a wet winter, but also a mild spring and summer. This created superb ripening conditions from fruit set and flowering through version and ripening. Yields, however, were slightly down across the board. 2021 was touted 'the best quality vintage so far this century', but 2022 will give it a run for its money. A civilised vintage created a relaxed picking environment and enabled an ideal balance of sugar ripeness, natural acidity, and texture in the resulting wines.

### WINEMAKING

Handled lightly to allow the fruit to shine. Hand-picked, cold soaked for 4 days when the indigenous yeast kicked off in open fermenters. A little whole bunch (approx. 15%) and whole berry fermentation, add layers of complexity, while building texture. Remaining élevage for 10 months in a second use 4500L foudre.

### TASTING

#### Colour

Bright cherry red

#### Bouquet

Cherry, raspberry, blueberry, aniseed and a hint of black tea

#### Palate

Complex and fragrant with a firm and stoney tannin structure. Lengthy and savoury finish.

### TECHNICAL

Variety Grenache 100%

Harvest Date 7 April 2022

Oak Treatment Matured in 100% French oak foudre (3<sup>rd</sup> fill large format) for 10 months

Analysis 14% vol, pH: 3.46, TA: 6.0g/L, GF: 0.09g/L