



2017 Hedonist Cabernet



Reg No. 5381P

The fruit for the Hedonist Cabernet is estate grown on our biodynamically run vineyard situated in the Willunga foothills, McLaren Vale. The idyllic St Vincent's Gulf lies 10km to the West. The soil is rich loam over clay with patches of underlying

limestone, giving the wine a rich and fullness of pallet.

Vintage Notes

Winter and spring weather conditions helped set up the early growth of our vines with above average rainfall leading to full soil profiles. Harvest commenced 2-3 weeks later than usual. Conditions were ideal for a long, slow ripening period.

Winemaking Notes

Harvested in two batches in March, the parcels were fermented separately – for 8 days and 27 days respectively. Once malolactic fermentation was completed in stainless steel tanks, the batches were racked into 15% new French Oak; 85% 3-4 year old French Oak for 18 months for maturation.

Tasting Notes

COLOUR Deep ruby red

BOUQUET Blackcurrant, a touch of classic cabernet tomato vine and a tantalising hint of black truffle.

PALATE An abundance of blackcurrant carries through to the palate, some earthy tones and tight tannins wrap this little package up nicely.

Technical Notes

AGE OF VINES 21 years

VARIETY Cabernet 100%

DATE OF HARVEST March 2017

Alc: 13.5% v/v, pH: 3.54, TA: 6.66, GF: 0.6g/L