



# THE Hedonist

## 2021 GRENACHE

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



### VINTAGE

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through version to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin 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** Light, bright cherry red

**Bouquet** Wild strawberries, pomegranate, and rosehip with underlying earthy notes.

**Palate** Wild strawberries carry through, with savoury truffle notes. Firm chocolatey tannins, lively pomegranate acidity, coupled with the approachable mid weight unite, creating a seamless, moreish experience.

### TECHNICAL

Variety	Grenache 100%
Harvest Date	1 April 2021
Oak Treatment	Matured in 100% French oak foudre (3 <sup>rd</sup> fill 4,500L) for 10 months
Analysis	14% vol, pH: 3.47, TA: 5.5g/L, GF: 0.26g/L