



---

## 2018 Hedonist Sangiovese Rosé

---



The fruit for the Hedonist Sangiovese is sourced from the Willunga foothills of McLaren Vale. The idyllic St Vincent's Gulf lies 5km to the West

### Vintage Notes

A wet winter in 2017 set the vines up well for the growing season.

Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer

ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion.

### Winemaking Notes

Harvested in the cool of the night, crushed straight into the press and left on skins for approximately 3 hours before a very gentle pressing. Just enough to pick up the lovely red berry and apricot kernel flavours, as well as allowing the perfect salmon pink colour to develop. The pressings were kept separate, then a small portion was blended back in to add structure and mouthfeel. The wine was fermented slowly over the course of a few weeks at 12 degrees in stainless steel to preserve the brightness of the fruit from the Sangiovese required for the elegant style of Rosé we pursue. Fermented dry, racked and earth filtered prior to bottling.

### Tasting Notes

**COLOUR** Pale salmon with pink hues

**BOUQUET** Strawberries, passionfruit and a hint of rose petal

**PALATE** The palate is savoury, long and crisp. It has elegance, yet structure. An abundance of summer berries with a tart green apple finish.

### Technical Notes

**HARVEST DATE** 7/3/2018

**VARIETY** Sangiovese 100%

**BOTTLED** 3/7/2018

#### ANALYSIS

Alc: 12.9%, pH: 3.31, TA:6.4g/L, GF: 0.46g/L