



THE Hedonist

2021 TEMPRANILLO

Fruit sourced from Kangarilla, a relatively cooler site in McLaren Vale. Certified organic and biodynamic.



VINTAGE NOTES

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 NOTES

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. Fermented for 12 days. Malolactic fermentation took place in stainless steel prior to maturation in older 300L French oak for nine months. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

TASTING NOTES

Colour Light, bright cherry red

Bouquet A lifted nose displaying delicate spice of clove and nutmeg with some cherry notes at the fore.

Palate Satsuma plums and sour cherry set the tone for this crunchy and vibrant wine. Firm tannins and refreshing acidity, coupled with bright fruit round out this medium-bodied beauty.

TECHNICAL DETAILS

Variety	Tempranillo 100%
Harvest Date	18 March 2021
Oak Treatment	9 months in older 300L French oak
Analysis	Alc: 13.5%, pH: 3.60, TA: 5.7 g/L, GF: 0.45g/L
Bottled	27 January 2022