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## 2015 Hedonist Sangiovese

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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. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

### Vintage Notes

2015 was one of our earliest starts to vintage ever. After a wet winter and dry spring things started moving quickly in McLaren Vale. Calm and smooth ripening prevailed after the fortunate relenting heat in January. The end of January brought with it rain, which helped to balance out the berry development and thus retaining the natural acidity. Luckily,

disease pressure was low to non-existent due to cool evenings and the strong sea breeze.

The early and quick nature of the season made it logistically challenging to manage the intake of all of the fruit, which ripened at the same time. Quality, however, was paramount.

### Winemaking Notes

Gently crushed and de-stemmed, followed by twice daily pumpovers for the first 7 days. We allowed gentle softening and integration of firm tannins by leaving the juice in contact with the skins for a further 33 days.

Post pressing, the wine completed secondary (Malolactic) fermentation in second use 300L oak barrels.

### Tasting Notes

**COLOUR** Deep ruby red with purple hues

**BOUQUET** Concentrated red cherry and plum with a hint of cinnamon spice

**PALATE** Firm tannin structure gives length while the rich texture creates a bright and opulent mouth feel

### Technical Notes

**VARIETY** Sangiovese 100%

#### OAK TREATMENT

Third use French oak for 6 months - hogs head (300L barrels)

#### ANALYSIS

Alc: 13.5%, pH: 3.59, TA: 6.2, GF: 0.7g/L

**BOTTLED** 6<sup>th</sup> June, 2016