



2018 Hedonist Sangiovese



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

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 as a single batch. Crushed and destemmed, followed by twice daily pumpovers for 8 days, then one pumpover per day to wet the cap until pressing after a total of 30 days on skins. The additional time on skins allows the softening and integration of tannins. Malolactic fermentation took place in seasoned oak and stainless steel tanks.

Tasting Notes

COLOUR Deep red with purple hues

BOUQUET Raspberries, cherries and subtle notes of cinnamon spice

PALATE Bright red berries and cherries dominate, with a hint of cinnamon. Fine grain tannins fashion a smooth palate, while adding length and texture, creating a bright and opulent mouth feel.

Technical Notes

VARIETY Sangiovese 100%

HARVEST DATE 5 March 2018

OAK TREATMENT

70% seasoned French oak for 12 months - hogs head (300L barrels)

30% stainless steel maturation

ANALYSIS

Alc: 13.5% vol, pH: 3.44, TA: 6.50g/L, GF: 0.73g/L

BOTTLED 17 July 2019