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## 2017 Hedonist Shiraz

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Our 2017 Hedonist Shiraz reflects the growing season. It's a touch lighter and brighter than its predecessors due to the cool, wet weather conditions. This provided a long and beneficial ripening season, requiring less ripeness to produce maximum flavour.

### Vintage Notes

Winter and spring weather conditions helped set up the early growth of our vines with above average rainfall leading to full soil profiles.

Harvest commenced 2-3 weeks later than usual. Conditions were ideal for a long, slow ripening period.

### Winemaking Notes

Our Shiraz was harvested in stages commencing on 13th March. The blend comprises of several batches harvested over a period of 4 weeks. The grapes were crushed gently and then transferred to 10 tonne open top fermenters for between 8-12 days, with the exception of a small portion of the fruit which was fermented whole bunch and spent longer on skins. Malolactic fermentation took place in oak – a mixture of old and a little new. Matured in oak for 12 months before final blending and bottling. No fining.

### Tasting Notes

**COLOUR** Deep red with purple hues

**BOUQUET** Strawberry lift with a touch of cinnamon. Fresh and lively.

**PALATE** An abundance of fresh red berries and cherries. Long strawberry acid line with lengthening tannins complete this lively, bright palate.

### Technical Notes

**AGE OF VINES** 21 years

**YIELD** 5t/Ha

#### OAK TREATMENT

20% new French Oak; 40% seasoned French Oak and 40% seasoned American Oak (300L) for 12 months

#### ANALYSIS

Alc: 14%, pH: 3.56, TA: 6.49g/L, GF: 0.9g/L