



---

## 2014 Hedonist Shiraz

---



The fruit for the Hedonist Shiraz is estate grown on our biodynamically run vineyard situated in the Willunga foothills, McLaren Vale. The idyllic St Vincent's Gulf lies 10km 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

The lead up to the 2014 vintage was not without its challenges. After good winter rain and a dry spring, McLaren Vale felt the full force of two heatwaves in January & February. In fact, Adelaide had a record of 11 days of 42°C or more. On the 16th of January, 2014 Adelaide was officially the hottest city in the world. Around 45mm of rain within 48 hours followed

the heat in February, slowing the ripening of the grapes right down. Thankfully, March brought with it mild conditions and cool nights ultimately producing an orderly vintage.

We commenced crushing on the 4<sup>th</sup> March – our 2<sup>nd</sup> lasted start to vintage ever, after 2011. This permitted a long, even ripening period allowing flavour time to develop in sync with sugar ripeness.

### Winemaking Notes

The Shiraz is harvested in stages - this year a total of 7 batches over a period of 10 days. The grapes are crushed gently and then transferred to 10 tonne open top fermenters. These batches remain separate until final blending. The wine is pressed and racked into oak hogs heads – a mixture of new and seasoned, French and American – to complete primary and malolactic fermentation. The wine is matured in oak for 14 months before final blending takes place.

### Tasting Notes

**COLOUR** Deep red with crimson hues  
**BOUQUET** Lifted dark, red berries, nutmeg & licorice. Primary fruits are complimented with cedar oak.

**PALATE** Generous spice carries through to the palate. Mouth-filling plush tannins and intense red berries enhanced with integrated oak, bright acidity and a long finish.

### Technical Notes

**AGE OF VINES** 18 years

**YIELD** 2 Tonne/acre

#### OAK TREATMENT

20% new French Oak; 80% second and third fill French & American Oak for 14 months

#### ANALYSIS

Alc: 14.0%, pH: 3.55, TA: 6.4g/L, GF: 0.8g/L

**FILTRATION** Unfiltered