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## 2019 Hedonist Sangiovese Rosé

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The fruit for the Hedonist Sangiovese is sourced from two vineyards in the Willunga foothills of McLaren Vale. The idyllic St Vincent's Gulf lies 5km to the West

### Vintage Notes

A very dry winter and spring, coupled with record heat and dry conditions throughout summer led to an

early and condensed vintage. Yields were only slightly down on previous years despite the challenges associated with low rainfall in the growing season. January was Australia's warmest on record. McLaren Vale experienced record heat – 46.2 degrees Celsius on the 24 January. The conditions lent themselves to smaller berries with good concentration of flavour.

### Winemaking Notes

Harvested in the cool of the night, crushed straight into the press and left on skins for approximately 3 hours before a very gentle pressing. Just enough to pick up the lovely red berry and apricot kernel flavours, as well as allowing the perfect salmon pink colour to develop. The pressings were kept separate. The wine was fermented slowly over the course of a few weeks at 12 degrees in stainless steel to preserve the brightness of the fruit from the Sangiovese required for the elegant style of Rosé we pursue. Fermented dry, racked and earth filtered prior to bottling.

### Tasting Notes

**COLOUR** Pale salmon with pink hues

**BOUQUET** Floral – rose petal, strawberries, apricots and nashi pear.

**PALATE** Soft and fresh with a creamy texture. Crisp acidity, fine and elegant with great length. The palate is savoury and structured with abundance of summer berries and finishing with tart nashi pear.

### Technical Notes

**HARVEST DATE** 7/3/2019 & 8/3/19

**VARIETY** Sangiovese 100%

**BOTTLED** 14/5/19

### ANALYSIS

Alc: 12.5%, pH: 3.21, TA:6.9g/L, GF: 0.53g/L