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## 2015 Hedonist Cabernet

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Reg No. 5381P

The fruit for the Hedonist Cabernet 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

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 meant a lot of fruit ripened at the same time, making for an incredibly intense, yet compact vintage. Across all varieties, the quality was paramount.

### Winemaking Notes

Harvested in two batches on the 24<sup>th</sup> February, the parcels were fermented separately – for 8 days and 14 days respectively. Once malolactic fermentation was completed in stainless steel tanks, the batches were racked into 20% new French Oak; 40% seasoned French Oak, 40% seasoned American Oak for 18 months for maturation.

### Tasting Notes

**COLOUR** Deep ruby red

**BOUQUET** Dark cherries, nutmeg and hint of beetroot earthiness

**PALATE** Full bodied with long, dusty tannins. Nutmeg and beetroot follow on from the nose, along with a touch of leather and ground coffee.

### Technical Notes

**AGE OF VINES** 19 years

**HARVEST DATE** 24/2/15

**ANALYSIS**

Alc: 14% v/v, pH: 3.56, TA: 6.44, GF: 0.58g/L

**BOTTLED** 2/3/17

**FILTRATION** Unfiltered

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