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## 2014 Hedonist Tempranillo

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The fruit for the Hedonist Tempranillo 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 Tempranillo was the first pick of the season, harvested as a single batch. Traditionally vinified in open top fermenters and pumped over twice daily. Fermentation lasted 8 days, while malolactic fermentation was completed in seasoned 300L French oak hogs heads. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

### Tasting Notes

**COLOUR** Dark cherry red with plum hues

**BOUQUET** Lifted chocolate and dark cherries, with a hint of spice

**PALATE** Dark cherries with licorice and chocolate, underlying earthy tones, held together with silky tannins.

### Technical Notes

**VARIETY** Tempranillo 100%

**AGE OF VINES** 6 years

**YIELD** 2 Tonne/acre

**HARVEST DATE** 4<sup>th</sup> March, 2014

**OAK TREATMENT**

Matured for 8 months in seasoned 300L French Oak Hogs Heads for minimal oak influence

**ANALYSIS**

Alc: 14.0%, pH: 3.68, TA: 6.5g/L, GF: 0.8g/L

**BOTTLING DATE** 3<sup>rd</sup> March, 2015

**FILTRATION** Unfiltered