

2024 TEMPRANILLO

The Hedonist Tempranillo is crafted primarily from fruit grown at our estate vineyard in the Willunga foothills, accompanied by grapes from the sandy soils of Kangarilla, an area known for its cooler climate within McLaren Vale. Certified organic/biodynamic.



VINTAGE NOTES

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought strong winds during flowering, impacting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING NOTES

Certified organic and biodynamic. Fruit is sourced from 73% estate grown fruit in the Willunga foothills and 27% from the north-eastern reaches of McLaren Vale in Kangarilla. Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. Malolactic fermentation took place in stainless steel prior to maturation in older 300L French oak for six months. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

TASTING NOTES

Colour	Light, bright cherry red
Bouquet	Cherry ripe, red currant, and pomegranate intertwine with delicate floral notes of dried rose petals and subtle savory undertones.
Palate	Medium-bodied with red fruit concentration, the palate is supported by finely textured, powdery tannins that shape and expand without overshadowing its vibrant core. A line of crisp, persistent acidity frames the fruit while imparting vibrancy and balance.

TECHNICAL DETAILS

Variety	Tempranillo 100%
Harvest Date	26 February 2024 & 13 March 2024
Oak Treatment	6 months in seasoned 300L French oak
Analysis	Alc: 13.5%, pH: 3.68, TA: 5.6g/L, GF: 0.1g/L
Bottled	14 July 2025