



HEDONIST

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## 2020 Tempranillo

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### TROPHY WINNER

Tony Mangan Memorial Award for Best Organic Wine of the show at the 2020 Australian Alternative Varieties Wine Show (AAVWS)



Crafted from a blend of Tempranillo from our estate fruit in the Willunga foothills and Kangarilla, a relatively cooler site. Certified organic and biodynamic.

### Vintage Notes

2020 was a vintage of quality over quantity. The season began with good winter rainfall, followed by a mild start to spring. However, the total rainfall was below average for the third year in a row. Summer started with intense heat in mid-late December. Fortunately, the rest of the season was cooler than average with some late rain in the season, which enabled the vines to recover from the early heat and ripen seamlessly. Yields were slightly down across the district, but fruit quality was of a high standard, despite the early challenges. While catastrophic bushfires ravaged the country, McLaren Vale remained free from smoke taint.

### Winemaking Notes

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. Two parcels were fermented for 12 and 23 days respectively, with approximately 10% whole bunch. 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

<b>COLOUR</b>	Light, bright cherry red
<b>BOUQUET</b>	Attractive nose of cedar and clove, plush red berries – primary fruits at the fore.
<b>PALATE</b>	Medium bodied, savoury and balanced with fine, mouth-watering, chalky tannins.

### Technical Notes

<b>VARIETY</b>	Tempranillo 100%
<b>HARVEST DATE</b>	25 February 2020 & 13 March 2020
<b>OAK TREATMENT</b>	6 months in older 300L French oak
<b>ANALYSIS</b>	Alc: 13.5%, pH: 3.83, TA: 5.4 g/L, GF: 0.13g/L
<b>BOTTLED</b>	30 September 2020