



HEDONIST

2019 Tempranillo



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.

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

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. 2 separate parcels were fermented for between 6-12 days on skins, with approximately 12% whole bunch. Pressed to tank for malolactic fermentation, prior to maturation which took place in older 300L French oak for 6 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 Red and blue fruits, pink musk, herbal notes and Christmas spices.
PALATE Savoury with loads of layers and texture. Sour cherry and cranberry at the fore. Pink musk and herbal undertones follow. Crunchy, bright acid and firm tannins keep it fresh.

Technical Notes

VARIETY Tempranillo 100%
HARVEST DATE 22 & 27 February 2019
OAK TREATMENT 6 months in older 300L French oak
ANALYSIS Alc: 13.5%, pH: 3.78, TA: 5.8 g/L, GF: 0.17g/L

