



HEDONIST

2018 Shiraz



The fruit for the Hedonist Shiraz is predominately estate grown on our organic/biodynamic certified 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

Following a wet winter in 2017, the vines were set up well for the growing season. Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion. A standout vintage.

Winemaking Notes

Harvested in stages, commencing on 18th February. The blend comprises of several batches harvested over a period of 4 or so weeks. The grapes were crushed gently and then transferred to 10 tonne open top fermenters for between 8-12 days, with the exception of a small portion of the fruit which was fermented whole bunch and spent longer on skins. Malolactic fermentation took place in oak – a mixture of old and new from carefully selected French Coopers. Matured in oak for 12 months before final blending and bottling. No fining.

Tasting Notes

COLOUR Deep red with purple hues

BOUQUET Lifted nose of mulberries, blueberries, liquorice and a touch of cinnamon and freshly cracked black pepper.

PALATE Mulberry continues through with bright acidity. Firm tannins add structure and length to the bright and juicy palate. Exceptional balance with a velvety mouthfeel.

Technical Notes

VARIETY Shiraz 100%
HARVEST DATE 18 February – 21 March 2018
OAK TREATMENT 30% French oak foudres (4500L)
50% 2 & 3-year-old French oak hogsheads (300L)
20% seasoned French oak hogsheads (300L)
ANALYSIS Alc: 14% vol, pH: 3.52, TA: 6.5g/L, GF: 0.9g/L