



THE Hedonist

2020 GRENACHE

The fruit for Hedonist Ecology Grenache is sourced from an iconic vineyard in Kangarilla, a relatively cooler site within the McLaren Vale region.



VINTAGE

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

Handled lightly to allow the fruit to shine. Hand-picked, cold soaked for 4 days when the indigenous yeast kicked off. Approximately 15% whole bunch clusters in the bottom of the open fermenters. Completed malolactic fermentation and then matured for a further 10 months in a second use 4500L foudre.

TASTING

Colour Light, bright cherry red

Bouquet Lifted nose of red berries, slight floral perfume with herbal tones and Christmas spices.

Palate Savoury with fresh, tart red fruits. Firm chalky tannins build structure while adding length to the bright and juicy palate. Exhibits exceptional balance with a smooth, velvety mouthfeel.

TECHNICAL

Variety Grenache 100%

Harvest Date 27 March 2020

Oak Treatment Matured in 100% French oak foudre (3rd fill 4,500L) for 10 months

Analysis Alc: 14% vol, pH: 3.43, TA: 6.1g/L, GF: 0.02g/L