



2017 Hedonist Tempranillo



Reg No. 5361P

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. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

Vintage Notes

A wet winter and spring set the vines up well for the season ahead. While there was some summer rain

early on, disease pressure remained low. Flowering was late, leading to a late harvest, with a long and slow ripening season. Ideal conditions for concentrated flavour development and acid retention.

Initially there was some uneven ripening so we did a green harvest on some varieties to even it out. Even so, crops were still some of the highest we've seen for some time.

Winemaking Notes

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. 3 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 4+ year old 300L French oak for 4 months. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

Tasting Notes

COLOUR Dark cherry red with purple hues

BOUQUET Vibrant and fresh with red berries, sour cherries and rose water

PALATE Fresh medium-bodied palate. Sour cherry follows through, with hints of cinnamon and underlying earthy tones, finishing with fine cocoa tannins.

Technical Notes

VARIETY Tempranillo 100%

HARVEST DATE 4/3/17 & 30/3/17

AGE OF VINES 9 years

OAK TREATMENT

Matured for 4 months in seasoned 300L French Oak Hogs Heads

ANALYSIS

Alc: 13.5% vol, pH: 3.68 TA: 5.84g/L, GF: 0.4g/L

BOTTLING DATE 9 August 2017

DRINK Now

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