

THE Hedonist

2023 GSM

The Grenache is taken from 50-year-old vines in McLaren Flat, while the Shiraz component hails from our estate block in the Willunga Foothills. The Mataro is sourced from a neighbouring vineyard in the Willunga Foothills.



VINTAGE

Our third La Niña event in a row brought with it our wettest November in 30 years, as well as our latest vintage start to date. This meant higher than average disease pressure which was somewhat mitigated by significant winds from spring through to autumn. Yields were down across the district, but quality prevailed.

WINEMAKING

All parcels underwent fermentation using native yeasts, with about 15% whole clusters (Grenache). The wine was then aged for 12 months in seasoned French oak barrels and a large foudre. The blend is centred around the fruit-forward Grenache, complemented by Shiraz which enhances the mid-palate, while Mataro contributes texture and a hint of spice to complete the ensemble.

TASTING

Colour Bright crimson red

Bouquet The aroma is imbued with blue fruits and fresh raspberries. A subtle hint of nutmeg adds a delicate, spicy nuance to the bouquet

Palate A highly approachable wine characterised by a long and smooth mouthfeel that gently unveils blue fruits flavours. Intertwined with these fruity notes are layers of savory spices, adding depth and complexity, dusty tannins provide the scaffolding, while crunchy acidity augments the length.

TECHNICAL

Variety Grenache 70% | Shiraz 15% | Mataro 15%

Oak Treatment Seasoned French oak and a large format French oak foudre for 12 months

Analysis 14% vol, pH: 3.42, TA: 5.8g/L, GF: 0.88g/L