



2017 Hedonist Sangiovese Rosé



The fruit for the Hedonist Sangiovese Rosé is sourced from two vineyards – from the Willunga foothills and Kangarilla.

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.

Our Sangiovese Rosé looks like the standout for the vintage so far.

Winemaking Notes

The two parcels were crushed and fermented separately. Each was left on skins in the press for approximately 3 hours before a very gentle pressing. Just enough to pick up the lovely red berry and apricot kernel flavours, as well as allowing the perfect salmon pink colour to develop. The pressings were kept separate, then a small portion was blended back in to add structure and mouthfeel. The wine was fermented slowly over the course of a few weeks at 12 degrees in stainless steel to preserve the brightness of the fruit from the Sangiovese required for the elegant style of Rosé we pursue. Fermented dry, racked and earth filtered prior to bottling.

Tasting Notes

COLOUR Pale salmon with pink hues

BOUQUET Strawberries and cream, apricot kernel and a hint of rose petal

PALATE The palate is savoury, long and crisp. It has elegance, yet structured. Strawberries and cream continue on the palate, creating a moreish, creamy mouthfeel. Matches beautifully with quiche Lorraine or a charcuterie platter.

Technical Notes

HARVEST DATE 17th March, 2017 & 18th April, 2017

BOTTLED 7th June, 2017

ANALYSIS

Alc: 13%, pH: 3.35, TA: 6.2g/L, GF: 0.54g/L