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## 2016 Hedonist Shiraz

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Reg No. 5361P

The fruit for the Hedonist Shiraz is 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

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, but it didn't lead to a later than usual harvest. Conditions were ideal for concentrated

flavour development and acid retention.

Initially, there was some uneven ripening so we did a green harvest on some varieties – including Shiraz – to even it out. The Shiraz is, again a highlight from this vintage, displaying a plethora of lively red fruits and spice.

### Winemaking Notes

Our Shiraz was harvested in stages commencing on 21st February. The blend comprises of several batches harvested over a period of 4 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 a little new. Matured in oak for 12 months before final blending and bottling. No fining.

### Tasting Notes

**COLOUR** Deep red with purple hues

**BOUQUET** Raspberries, mulberries, cherries, a little leather and some cracked black peppercorns

**PALATE** Lively red fruits follow through, matched with bright acidity. Juicy in the middle with a touch of nutmeg oak and fruit tannin giving exceptional balance and length.

### Technical Notes

**AGE OF VINES** 20 years

**YIELD** 2 Tonne/acre

#### OAK TREATMENT

20% new French Oak; 40% seasoned French Oak and 40% seasoned American Oak (300L) for 12 months

#### ANALYSIS

Alc: 14%, pH: 3.58, TA: 6.42g/L, GF: 0.36g/L