

THE Hedonist

2025 GRENACHE SHIRAZ MATARO

The fruit for the Hedonist GSM is sourced primarily from our estate grown, certified organic and biodynamic vineyard in the Willunga foothills, supported by select certified organic and biodynamic vineyards in the Sellicks Foothills, Seaview and Blewitt Springs.



VINTAGE

The 2025 McLaren Vale vintage was defined by a dry winter, cooler-than-average spring and a series of intense summer heatwaves, leading to an earlier and notably compressed harvest beginning in mid-to-late January. Temperatures frequently exceeded 38°C through December and January, accelerating ripening and reducing berry size. Timely late-season rainfall provided valuable relief to the vines, supporting flavour development and tannin maturity. Although yields were below average, the resulting wines display excellent fruit concentration, balance and refined tannin ripeness.

WINEMAKING

Each parcel was fermented separately as whole berries, with approximately 15% whole bunch used for the Grenache. The wine was aged for 12 months in seasoned French oak barrels and a large foudre. This vintage allowed the fruit-forward character of Grenache to shine, complemented by Shiraz, which adds depth and mid-palate weight, while Mataro contributes texture and a subtle hint of spice to complete the blend.

TASTING

Colour	Bright crimson red
Bouquet	A lifted, expressive perfume of ripe summer berries, with vibrant blueberry and raspberry notes woven through. Subtle floral and nutmeg tones add depth and complexity to the fragrant bouquet.
Palate	Vibrant summer berries, with blueberries prominent throughout, unfold across the palate. The fruit is generous and expressive, framed by a sturdy yet finely integrated structure. Fresh and poised, it remains light on its feet, with fine tannins and a lingering, savoury finish.

TECHNICAL

Varieties	Grenache 79% Shiraz 13% Mataro 8%
Oak Treatment	Seasoned French oak and a large format French oak foudre for 12 months
Harvest Dates	19 February – 2 April 2025
Analysis	14% vol, pH: 3.42, TA: 6.3g/L, GF: 0.3g/L