



THE Hedonist

2019 SHIRAZ

The fruit for the Hedonist Shiraz is predominately estate grown on our organic/biodynamic certified vineyard situated in the Willunga foothills, McLaren Vale. Fruit is also sourced from organic and biodynamic vineyards in the Sellicks Foothills, Blewitt Springs and Kangarilla, all from vastly different soil profiles and aspects across the district. The idyllic St Vincent's Gulf with its cooling sea breeze lies just to the West of the valley.



VINTAGE

A very dry winter and spring, coupled with record heat and dry conditions throughout summer led to an early and condensed vintage. Yields were only slightly down on previous years despite the challenges associated with low rainfall in the growing season. January was Australia's warmest on record. McLaren Vale experienced record heat – 46.2 degrees Celsius on the 24 January. The conditions lent themselves to smaller berries with good concentration of flavour.

WINEMAKING

Harvested in stages, commencing on 23rd February. The blend comprises of several batches harvested over a period of approximately 4 weeks. The grapes were harvested with a selectiv harvester with an on-board de-stemmer and sorter, bypassing the crusher, straight from the vineyard into 10 tonne open-top fermenters to maintain some whole berry fermentation. An additional portion of the fruit was hand-picked and fermented whole bunch, which spent longer on skins. Malolactic fermentation took place in large (4,500L) and small (300L) format oak from carefully selected French coopers. Matured in oak for 15 months before final blending and bottling. No fining.

TASTING

Colour Deep red with purple hues

Bouquet Lifted nose of red berries, blueberries, liquorice, nutmeg and a touch of freshly cracked black pepper.

Palate Red berries carry through with crunchy, refreshing acidity. Firm tannins build structure while adding length to the bright and juicy palate. Exhibits exceptional balance with a smooth, velvety mouthfeel.

TECHNICAL

Variety Shiraz 100%

Harvest Date 23 February – 21 March 2019

Oak Treatment 50% French oak foudre (3rd fill 4,500L) and 50% seasoned French oak hogsheads (300L) for 15 months

Analysis Alc: 14% vol, pH: 3.49, TA: 6.4g/L, GF: 1.3g/L