



2018 Hedonist Cabernet Sauvignon



The fruit for the Hedonist Cabernet is estate grown on our biodynamically run 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

Following a wet winter in 2017, the vines were set up well for the growing season. Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion. A standout vintage.

Winemaking Notes

Harvested and fermented in two batches. No crushing, maintaining some whole berry fermentation. Cool ferments were maintained for 30 days and 11 days on skins. Once malolactic fermentation was completed in stainless steel tanks, the batches were racked into 50% French Oak foudre (2-year-old) and 50% seasoned French oak hogs heads for 18 months for maturation and finally blended prior to bottling. No fining.

Tasting Notes

COLOUR Deep ruby red

BOUQUET Blackcurrant, a touch of dried herbs and a hint of black truffle.

PALATE An abundance of blackcurrant and cassis carry the palate, some earthy notes and spice woven in. Firm, lengthening tannins finish it off nicely.

Technical Notes

AGE OF VINES	22 years
VARIETY	Cabernet 100%
DATE OF HARVEST	March 2018
ANALYSIS	Alc: 14% v/v, pH: 3.6, TA: 7g/L, GF: 0.02g/L