



2019 Hedonist Reserve Shiraz



The fruit for the Hedonist Reserve Shiraz comes from two organic/biodynamic certified vineyards. One site is an iconic vineyard in Kangarilla, which produces a slightly cooler climate expression of McLaren Vale fruit due its sandy soils and higher altitude. The vines are shoot and bunch thinned, with particular focus on pruning and vertical shoot position trellising. The second site is our estate vineyard, situated in the Willunga Foothills where warm summer days are cooled by evening sea breezes from St Vincent's Gulf, which lies a close proximity to the West. The soil is rich loam over clay with patches of underlying limestone, adding a richness to the palate.

Vintage Notes

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 Notes

Fermented with indigenous yeast after harvest Whole berry ferment was lightly pressed after 21 days on skin in open top fermenters. Élevage took place in a combination of new French hogsheads and a third fill, large format foudre. Minimal Sulphur added. No fining.

Tasting Notes

COLOUR Deep red with crimson hues

BOUQUET Lifted with perfume, with fresh red to dark fruits, dark chocolate with a nutmeg and clove lift.

PALATE Generous with complexity and texture. Red to darker berries continue through to the palate enhanced by fine, velvety oak tannins creating a lengthy, moreish finish.

Technical Notes

VARIETY 100% Shiraz

REGION 100% McLaren Vale

OAK TREATMENT 50% New French Oak (300L), 50% Third fill French Oak (3,600L) foudre for 24 months

ANALYSIS Alc: 14%, pH: 3.47, pH: 6.6, GF: 1.07g/L