



THE
Hedonist

2023 SHIRAZ

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



VINTAGE

Our third La Niña event in a row brought with it our wettest November in 30 years, as well as our latest vintage start to date. This meant higher than average disease pressure which was somewhat mitigated by significant winds from spring through to autumn, as well as utilising an onboard berry sorting harvester. Yields were down across the district, but quality prevailed.

WINEMAKING

The Shiraz was harvested in multiple passes from mid-March to mid-April and de-stemmed before fermentation. Fruit was transferred directly from the vineyard to open-top fermenters, with a high proportion retained as whole berries, alongside a small hand-picked parcel fermented as whole bunches. Malolactic fermentation, then maturation took place over 16 months in a combination of French oak, including 40% seasoned foudre (4,500 L) and 300 L hogsheads (10% new, 40% seasoned), with the remaining 10% in seasoned American oak hogsheads. Bottled unfined.

TASTING

Colour	Deep red with purple hues
Bouquet	Vibrant and expressive, opening with red and black cherry and mulberry. Subtle hints of violet and anise weave through the aromatics, supported by warm spice, cocoa nib and a gentle savoury edge of cracked pepper and roasted hazelnut.
Palate	Plush, juicy fruit glides across the palate, framed by fine, powdery tannins that create definition and shape. The mid-palate unfolds with rich dark berries and a hint of mocha, balanced by a fresh line of acidity that maintains vibrancy and harmony. The finish is long, composed and persistent.

TECHNICAL

Variety	Shiraz 100%
Harvest Date	Mid-March to mid-April 2023
Analysis	Alc: 14% vol, pH: 3.53, TA: 6.1g/L, GF: 0.6g/L