



2015 Hedonist Shiraz



Reg No. 5361P

The fruit for the Hedonist Shiraz 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

2015 was one of our earliest starts to vintage ever. After a wet winter and dry spring things started moving quickly in McLaren Vale. Calm and smooth ripening prevailed after the fortunate relenting heat in January. The end of January brought with it rain, which helped to balance out the berry development and thus retaining the natural acidity. Luckily,

disease pressure was low to non-existent due to cool evenings and the strong sea breeze.

The early and quick nature of the season made it logistically challenging to manage the intake of all of the fruit, which ripened at the same time. Quality however was paramount – the Shiraz is a real standout variety from this vintage, exhibiting an abundance of vibrant red fruits and spice, with exceptional colour, richness and balance.

Winemaking Notes

The Shiraz was harvested in stages commencing on the 17th February. The blend comprises of 7 batches harvested over a period of 3 weeks. The grapes were crushed gently and then transferred to 10 tonne open top fermenters. Each parcel was pressed and racked into oak hogs heads (300L barrels) – a mixture of new and seasoned, French and American – to complete primary and malolactic fermentation. The wine is matured in oak for 12 months before final blending took place.

Tasting Notes

COLOUR Deep red with crimson hues
BOUQUET Lifted raspberries and cherries with a hint of black pepper and spice
PALATE Fresh. Well balanced. Full of flavour. Displays vibrant primary fruits of red cherry, raspberry and blackberry with chocolatey undertones and a hint of chai spice. Soft tannins give great length and a smooth finish.

Technical Notes

AGE OF VINES 19 years
YIELD 2 Tonne/acre
OAK TREATMENT
20% new French Oak; 80% second and third fill French & American Oak (300L) for 12 months
ANALYSIS
Alc: 14%, pH: 3.53, TA: 6.2g/L, GF: 0.8g/L