



2018 Hedonist Tempranillo



The fruit for the Hedonist Tempranillo 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

A wet winter in 2017 set the vines 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

Winemaking Notes

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. 3 separate parcels were fermented for between 6-12 days on skins, with approximately 12% whole bunch. Pressed to tank for malolactic fermentation, prior to maturation which took place in 4+ year old 300L French oak for 4 months. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

Tasting Notes

COLOUR Dark cherry red with purple hues

BOUQUET Bright and fresh with red berries, sour cherries and Turkish delight

PALATE Fresh medium-bodied palate. Cherry cola and cranberry, with hints of cinnamon and underlying earthy tones, finishing with fine cocoa tannins.

Technical Notes

VARIETY Tempranillo 100%

HARVEST DATE

AGE OF VINES 10 years

OAK TREATMENT

Matured for 4 months in seasoned 300L French Oak Hogs Heads

ANALYSIS

Alc: 13.5% vol, pH: 3.73, TA: 5.71g/L, GF: 0.15g/L