



THE Hedonist

2021 SHIRAZ

The fruit for the Hedonist Shiraz comes from our estate grown certified organic/biodynamic vineyard in the Willunga foothills, as well as from various organic and biodynamic vineyards in the Sellicks Foothills, Blewitt Springs and Kangarilla – all from vastly different soil profiles and aspects across the McLaren Vale district.



VINTAGE

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through version to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin in the resulting wines.

WINEMAKING

The Shiraz was harvested and destemmed in stages from late February until mid-April. The grapes went straight from the vineyard into open top fermenters – with a significant portion remaining whole berries – for between 8-17 days, apart from a small portion of the fruit which was hand-picked and fermented whole bunch. Malolactic fermentation and maturation took place in 25% French oak foudres (4500L-6000L), 40% 2 & 3-year-old French oak hogsheads (300L), 35% seasoned French oak hogsheads (300L) for 15 months before final blending and bottling. No fining.

TASTING

Colour	Deep red with purple hues
Bouquet	Macadamia, poached rhubarb, liquorice and a touch of clove.
Palate	Generous and complex. Fine powdery tannins build structure while scaffolding the rush of fruit filling out the middle palate.

TECHNICAL

Variety	Shiraz 100%
Harvest Date	22 February – 14 April 2021
Élevage	50% French oak foudre (2 nd , 3 rd & 4 th fill 4,500L) and 50% seasoned French oak hogsheads (300L) for 18 months
Analysis	Alc: 14% vol, pH: 3.44, TA: 6.5g/L, GF: 0.77g/L