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## 2015 Hedonist Tempranillo

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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

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.

### Winemaking Notes

The Tempranillo was the first pick of the season, harvested as a single batch. Traditionally vinified in open top fermenters and pumped over twice daily. Fermentation lasted 8 days, while malolactic fermentation was completed in seasoned 300L French oak hogs heads. 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 plum hues

**BOUQUET** Lifted chocolate and dark cherries, with a hint of spice

**PALATE** Dark cherries with licorice and chocolate, underlying earthy tones, held together with silky tannins.

### Technical Notes

**VARIETY** Tempranillo 100%

**AGE OF VINES** 7 years

**YIELD** 2 Tonne/acre

#### OAK TREATMENT

Matured for 8 months in seasoned 300L French Oak Hogs Heads for minimal oak influence

#### ANALYSIS

Alc: 13.5%, pH: 3.68, TA: 6.5g/L, GF: 0.8g/L

**BOTTLING DATE** 6<sup>th</sup> June, 2016