



THE Hedonist

2020 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

2020 was a vintage of quality over quantity. The season began with good winter rainfall, followed by a mild start to spring. However, the total rainfall was below average for the third year in a row. Summer started with intense heat in mid-late December. Fortunately, the rest of the season was cooler than average with some late rain in the season, which enabled the vines to recover from the early heat and ripen seamlessly. Yields were slightly down across the district, but fruit quality was of a high standard, despite the early challenges.

WINEMAKING

This blend comprises of several batches harvested over a period of approximately 4 weeks. The grapes were harvested with a selective harvester with an on-board de-stemmer and sorter, bypassing the crusher, straight from the vineyard into 10 tonne open-top fermenters to maintain some whole berry fermentation. An additional portion of the fruit was hand-picked and fermented whole bunch, which spent longer on skins. Malolactic fermentation took place in large (4,500L) and small (300L) format oak from carefully selected French coopers. Matured in oak for 18 months before final blending and bottling. No fining.

TASTING

Colour	Deep red with purple hues
Bouquet	Overtly aromatic, starting with cocoa scent, through tapenade to whispers of violet and lavender perfume.
Palate	Generous and complex. Fine powdery tannins support the structure while augmenting the ensuing surge of fruit.

TECHNICAL

Variety	Shiraz 100%
Harvest Date	3-29 March 2020
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: 3.47, TA: 6.3g/L, GF: 0.95g/L