



---

## 2014 Hedonist Cabernet

---



Reg No. 5381P

The fruit for the Hedonist Cabernet 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

The lead up to the 2014 vintage was not without its challenges. After good winter rain and a dry spring, McLaren Vale felt the full force of two heatwaves in January & February. In fact, Adelaide had a record of 11 days of 42°C or more. On the 16th of January, 2014 Adelaide was officially the hottest city in the world. Around 45mm of rain within 48 hours followed the heat in February, slowing the ripening of the grapes right down. Thankfully, March brought with it mild conditions and cool nights ultimately producing an orderly vintage.

We commenced crushing on the 4<sup>th</sup> March – our 2<sup>nd</sup> lasted start to vintage ever, after 2011. This permitted a long, even ripening period allowing flavour time to develop in sync with sugar ripeness

### Winemaking Notes

After gentle crushing, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 26 degrees Centigrade ensuring optimum extraction of long chain, soft tannins.

### Tasting Notes

**COLOUR** Dark ruby red with purple hues

**BOUQUET** dark red berries, spice and black olives

**PALATE** Full-bodied, showing classic savoury hints of chocolate, dominated by dark red and black berries. Bright acidity with lengthening tannins for a long, lingering finish.

### Technical Notes

**AGE OF VINES** 18 years

**YIELD** 2 Tonne/acre

#### OAK TREATMENT

30 % new French Oak; 40% 2nd fill French Oak, 30% seasoned American Oak for 18 months

#### ANALYSIS

Alc: 14.0%, pH: 3.53, TA: 6.8g/L, GF: 0.6g/L

**FILTRATION** Unfiltered