

# THE Hedonist

## 2024 GSM

The Grenache is taken from 50-year-old vines in McLaren Flat, while the Shiraz component hails from our estate block in the Willunga Foothills. The Mataro is sourced from a neighbouring vineyard in the Willunga Foothills.



### VINTAGE

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought strong winds during flowering, impacting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop provided us the time to carefully consider our fruit intake.

### WINEMAKING

Each parcel was fermented separately in whole berries with approximately 15% whole bunch (Grenache). Aged for 12 months in seasoned French oak barrels and a large foudre. The blend is centred around the fruit-forward Grenache, complemented by Shiraz which enhances the mid-palate, while Mataro contributes texture and a hint of spice to complete the ensemble.

### TASTING

Colour	Bright crimson red
Bouquet	Bright and elegant, with delicate floral notes, complemented by blueberries, a touch of cinnamon, and a hint of dried herbs
Palate	A supple mid-weight palate unveils a core of blue and red fruits. These primary notes are interwoven with subtle layers of savory spices, adding complexity. Smooth and velvety with gentle tannins lend structural integrity without overwhelming, while bright acidity drives both tension and length through the finish.
TECHNICAL	
Variety	Grenache 60%   Shiraz 25%   Mataro 15%
Oak Treatment	Seasoned French oak and a large format French oak foudre for 12 months
Analysis	13.5% vol, pH: 3.45, TA: 5.7g/L, GF: 0.94g/L