



2017 Hedonist Reserve Shiraz



Reg No. 5361P

The fruit for the Hedonist Reserve Shiraz comes from an organic/biodynamic certified vineyard from Kangarilla, McLaren Vale.

Vintage Notes

Winter and spring weather conditions helped set up the early growth of our vines with above average rainfall leading to full soil profiles. Harvest commenced 2-3 weeks later than usual. Conditions were ideal for a long and beneficial ripening season, requiring less ripeness to produce maximum flavour.

Winemaking Notes

Fermented with indigenous yeast after harvest – no crushing. The ferment was lightly pressed after 15 days on skin in open top fermenters. Fermentation was completed in French Oak foudres for 18 months. Minimal Sulphur added. No fining.

Tasting Notes

COLOUR Deep red with crimson hues

BOUQUET Fragrant and pretty, bursting with fresh red to dark fruits, dark chocolate with a cinnamon lift

PALATE Generous and complex, yet soft, supple and silky. An abundance of red berries continue through to the palate augmented by fine, velvety oak tannins ensuing a long, luscious finish.

Technical Notes

VARIETY

100% Shiraz

REGION

100% McLaren Vale

OAK TREATMENT

French Oak foudres for 18 months

ANALYSIS

Alc: 14%, pH: 3.49, pH: 6.4, GF: 1.4g/L