



THE Hedonist

2021 ROSÉ

Sourced from three sites in McLaren Vale; two separate parcels of Sangiovese from the Seaview district, 'Beautiful View' and a touch of our estate grown Cabernet from the Willunga Foothills. Certified organic.



VINTAGE NOTES

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin in the resulting wines.

WINEMAKING NOTES

Three parcels were crushed separately and left on skins for between 3-9 hours before gentle pressing allowing the perfect salmon pink colour to develop. The pressings were kept separate, then a small portion was blended back in to add structure and mouthfeel. The three primary free run parcels were fermented slow and cool, while the pressings were fermented warmer. Fermented dry, racked and earth filtered prior to bottling.

TASTING NOTES

Colour Pale salmon with pink hues

Bouquet Strawberries, peaches, rosehip and musk with some floral notes

Palate Refined and elegant, but with some texture and interest. Classic strawberries and cream on the palate with some persistent tart strawberry acidity and a touch of grip, building a moreish and creamy mouthfeel.

TECHNICAL NOTES

Harvest Date 24-26 February 2021

Variety Sangiovese/Cabernet

Bottled 18 June 2021

Analysis Alc: 13% vol, pH: 3.24, TA:6.4g/L, GF: 0.22g/L