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## 2012 Hedonist Tempranillo

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The fruit for the Hedonist Tempranillo 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 2012 vintage was one of rare balance and ideal ripening conditions. In general crops were down, but quality was paramount. Good winter rains set the vines up well to cope with early autumn heat after a mild Summer.

### Winemaking Notes

The Tempranillo was picked on the 24<sup>th</sup> of February, 2012 in the coolness of the early morning before the heat of the day. Capturing the coolness helps us to maintain a cooler ferment, thus preserving the precious primary fruit flavours. The grapes were crushed and de-stemmed then pumped into traditional open fermenters for twice daily pump-overs for 8 days.

The wine was racked off skins into settling tanks then matured in large hogs head (300 litre) barrels for a period of 14 months to add complexity, integration and depth of flavour. This wine was not blended or filtered.

### Tasting Notes

**COLOUR** Dark cherry red with plum hues

**BOUQUET** Lifted chocolate and dark cherries, with a hint of spice

**PALATE** Dark cherries with licorice and chocolate, underlying earthy tones, held together with silky tannins.

### Technical Notes

**AGE OF VINES** 4 years

**YIELD** 1.5 Tonne/acre

#### OAK TREATMENT

Third use hogs head (300L) barrels for 14 months

#### ANALYSIS

Alc: 14.0%, pH: 3.60, TA: 7.2g/L, GF: 0.6g/L

**FILTRATION** Unfiltered