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## 2016 Hedonist Sangiovese Rosé

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The fruit for the Hedonist Sangiovese is sourced from the Willunga foothills of McLaren Vale. The idyllic St Vincent's Gulf lies 5km to the West. The soil is rich loam over clay with patches of underlying limestone.

### Vintage Notes

McLaren Vale experienced a slightly dryer than average winter and spring in 2015. A mild November ensured the vines set well, ultimately producing some of the biggest crops in recent times. December was hot and dry. We were grateful to receive significant rain in late January to early February, as it relieved the strain on the vines.

The grapes didn't need to reach ripe sugar levels for them to have good fruit characters - they are lively, bright, and elegant. The mild weather during the final ripening period provided ideal conditions for full flavour development, while retaining natural acidity.

The vines were well balanced with great colour and flavour. Our wines from the 2016 vintage exhibit a purity of fruit flavours with lovely perfume and finesse.

### Winemaking Notes

Harvested through the early hours of the 3<sup>rd</sup> of March to capture the coolness of the early morning. The fruit was crushed then left on skins in the press for approximately 3 hours before a very gentle pressing. Just enough to pick up the lovely red berry and apricot kernel flavours, as well as allow the perfect salmon pink colour to develop. The wine was fermented slowly at 12 degrees in stainless steel to preserve the brightness of the fruit from the Sangiovese required for the elegant style of Rosé we pursue. Fermented dry, racked and earth filtered prior to bottling.

### Tasting Notes

**COLOUR** Pale salmon

**BOUQUET** Apricot kernel, strawberries and cream, rose petal and a hint of orange rind

**PALATE** The palate is dry, soft and elegant. Apricot kernel carries through to the palate, along with summer berries and a crisp green apple tart finish.

### Technical Notes

**HARVEST DATE** 3<sup>rd</sup> March, 2016

**BOTTLED** 10<sup>th</sup> May, 2016

**ANALYSIS**

Alc: 12.5%, pH: 3.28, TA: 6.1g/L, GF: 0.29g/L