



HEDONIST

2018 Grenache



Crafted from a combination of older and younger, bush vine and trellis, Willunga and Kangarilla Grenache. Certified organic and biodynamic.

Vintage Notes

Following a wet winter in 2017, the vines were set up well for the growing season. Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion. A standout vintage.

Winemaking Notes

Handled lightly to allow the fruit to shine. Hand-picked, cold soaked for 4 days when the indigenous yeast kicked off. 18% whole bunch clusters in the bottom of the open fermenters. Completed malolactic fermentation and then matured for a further 10 months in a second use 4500L foudre.

Tasting Notes

COLOUR Light, bright cherry red

BOUQUET Red fruits, herbal tones and Christmas spice

PALATE Complex, textured and savoury. Raspberry and cranberry dominate, while pink musk and herbal tones carry through. Bright acid and fine tannins keep it fresh.

Technical Notes

VARIETY Grenache 100%

HARVEST DATE 12th & 16th March 2018

OAK TREATMENT 12 months - 2-year-old large format oak (foudre)

ANALYSIS Alc: 14% vol, pH: 3.42, TA: 6.1g/L, GF: 0.9g/L

