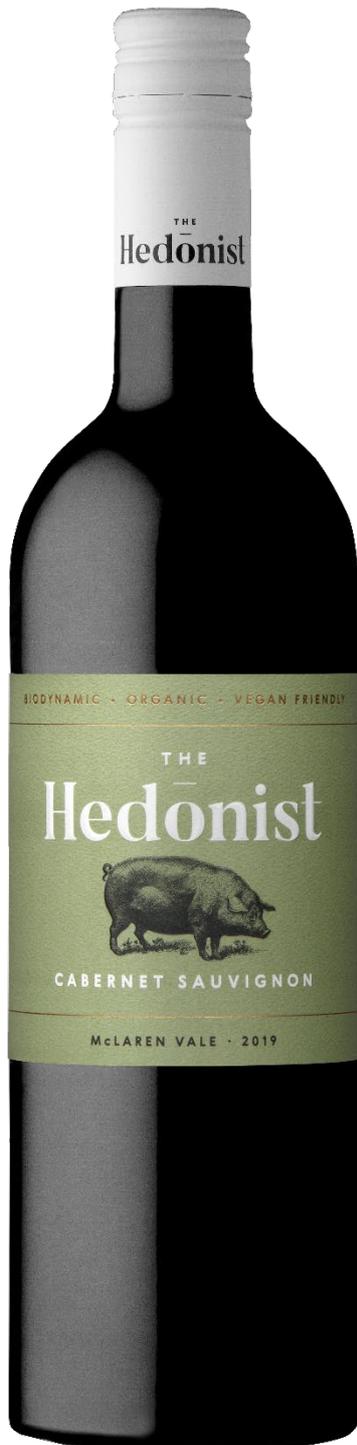




THE Hedonist

2019 CABERNET SAUVIGNON

The fruit for the Hedonist Cabernet 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

A very dry winter and spring, coupled with record heat and dry conditions throughout summer led to an early and condensed vintage. Yields were only slightly down on previous years despite the challenges associated with low rainfall in the growing season. January was Australia's warmest on record. McLaren Vale experienced record heat – 46.2 degrees Celsius on the 24 January. The conditions lent themselves to smaller berries with good concentration of flavour.

WINEMAKING

Harvested and fermented in two batches. No crushing, maintaining some whole berry fermentation. Cool ferments were maintained for 30 days and 11 days on skins. Once malolactic fermentation was completed in stainless steel tanks, the batches were racked into 50% French Oak foudre (2-year-old) and 50% seasoned French oak hogs heads for 18 months for maturation and finally blended prior to bottling. No fining.

TASTING

Colour Deep red with purple hues

Bouquet An expressive nose of mulberries, blueberries, cassis, liquorice, and a hint of dried herbs and earthy truffle.

Palate Displays classic hints of chocolate, dark red and black berries with some savoury earthy notes and spice woven in. Bright acidity with firm, cocoa, tannins achieves a long, lingering finish.

TECHNICAL

Variety Cabernet Sauvignon 100%

Harvest Date 13-16 March 2019

Oak Treatment 50% seasoned French oak foudre (4,500L) and 50% seasoned French oak hogsheads (300L) for 18 months

Analysis Alc: 14% vol, pH: 3.43, TA: 6.9g/L, GF: 1.35g/L