



THE Hedonist

2022 ROSÉ

Sourced from two separate sites in the Seaview district of McLaren Vale, 'Beautiful View'. Certified organic.



VINTAGE NOTES

McLaren Vale experienced a wet winter, but also a mild spring and summer. This created superb ripening conditions from fruit set and flowering through version and ripening. Yields, however, were slightly down across the board. 2021 was touted 'the best quality vintage so far this century', but 2022 will give it a run for its money. A civilised vintage created a relaxed picking environment and enabled an ideal balance of sugar ripeness, natural acidity, and texture in the resulting wines.

WINEMAKING NOTES

The two parcels were crushed separately and left on skins for between 3 and 9 hours respectively, before gentle pressing allowed 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 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 Rose petal perfume, strawberries, and a hint of musk

Palate Elegant and refined, but with some texture and interest. Juicy red fruits on the palate with some nervy pink grapefruit and a touch of grip. Refreshing with a vibrant, lingering finish.

TECHNICAL NOTES

Harvest Date 7 March & 19 March 2022

Variety Sangiovese 100%

Bottled July 2022

Analysis Alc: 13% vol, pH: 3.15, TA: 6.6g/L, GF: 0.3g/L