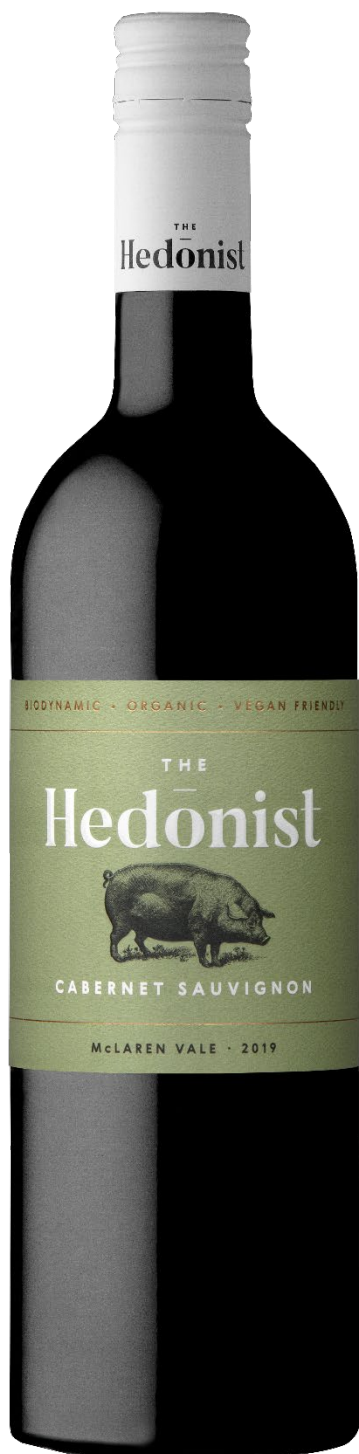




THE Hedonist

2021 CABERNET SAUVIGNON

The fruit for the Hedonist Cabernet is estate grown on our certified organic and biodynamic vineyard situated in the Willunga foothills of 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.



VINTAGE

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through version to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin in the resulting wines.

WINEMAKING

Harvested in late March from our estate vineyard. Destemmed and fermented without crushing, maintaining some whole berry fermentation. A cool ferment was maintained utilising indigenous yeast for 12 days on skins. It was then racked into 85% French Oak foudre (3-year-old) and 15% new French oak puncheons for 15 months, where malolactic fermentation and maturation took place prior to bottling. No fining.

TASTING

- Colour** Deep red with purple hues
- Bouquet** Briary notes, truffles and a hint of nutmeg
- Palate** Mulberries with chocolate and subtle nutmeg undertones. A generous middle palate, with long, proud tannins augment the structure and builds texture.

TECHNICAL

- Variety** Cabernet Sauvignon 100%
- Harvest Date** 26 March 2021
- Oak Treatment** 85% French Oak foudre (3-year-old) and 15% new French oak puncheons for 15 months
- Analysis** Alc: 14% vol, pH: 3.55, TA: 6.7g/L, GF: 0.88g/L