

# THE Hedonist

## 2019 SANGIOVESE

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, 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 as a single batch from the Sellicks foothills on clayey sand and silica soils. 100% crushed and de-stemmed, followed by 42 days on skins. Fermented with indigenous yeast, completing malolactic fermentation in stainless steel tank prior to maturation in a 4-year-old 4500L French oak foudre for 12 months.

### TASTING

**Colour** Deep red with purple hues

**Bouquet** Lifted nose of red berries, blueberries, liquorice, nutmeg and a touch of freshly cracked black pepper.

**Palate** Red berries carry through with crunchy, refreshing acidity. Firm tannins build structure while adding length to the bright and juicy palate. Exhibits exceptional balance with a smooth, velvety mouthfeel.

### TECHNICAL

**Variety** Sangiovese 100%

**Harvest Date** 7 March 2019

**Oak Treatment** 100% 4-year-old 4500L French oak foudre for 12 months

**Analysis** Alc: 14% vol, pH: 3.49, TA: 6.4g/L, GF: 1.3g/L