



THE Hedonist

2021 ECOLOGY SHIRAZ

The fruit for the Hedonist Ecology Shiraz is sourced from our Willunga foothills estate vineyard & an iconic vineyard from Kangarilla, a relatively cooler site within McLaren Vale, approximately 50/50. Certified organic/biodynamic.



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

Naturally fermented after selectiv-harvesting, before the indigenous yeast kicked off. Gently pressed after 12 days on skins with twice daily hand-plunging or pump overs. Malolactic fermentation took place in stainless steel, then matured for 12 months a French oak 4500L foudre.

TASTING

Colour Deep cherry red

Bouquet Cherries and red plums, with some delightful floral notes

Palate Primary red fruits with hints of cardamom and nutmeg. Augmented by fine, velvety tannins and bright acidity. The mouthfeel is smooth, with a plethora of layers of complexity and texture.

TECHNICAL

Variety Shiraz 100%

Harvest Date 23 March 2021, 1 April 2021

Oak Treatment Matured in 100% French oak foudre (3rd fill 4,500L) for 12 months

Analysis 14% vol, pH: 3.46, TA: 6.5g/L, GF: 1.49g/L