



2017 Hedonist 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 Notes

Winter and spring weather conditions helped set up the early growth of our vines with above average rainfall leading to full soil profiles. Harvest commenced 2-3 weeks later than usual. Conditions were ideal for a long, slow ripening period.

Winemaking Notes

Harvested as a single batch. Crushed and de-stemmed, followed by twice daily pumpovers for 8 days, then one pumpover per day to wet the cap until pressing 30 days later. The additional time on skins allows the softening and integration of tannins. Malolactic fermentation took place in seasoned oak and stainless steel tanks. We blended around 6% Cabernet to add a bit more structure and add length to the palate.

Tasting Notes

COLOUR Deep ruby red with purple hues

BOUQUET Raspberries, cherries and subtle notes of leather, charcuterie and white pepper spice

PALATE Firm tannin structure gives length while the rich texture creates a bright and opulent mouth feel. Bright red berries and cherries dominate, with a hint of white pepper.

Technical Notes

VARIETY Sangiovese 100%

HARVEST DATE 6 March 2017

OAK TREATMENT

70% seasoned French oak for 12 months - hogs head (300L barrels)

30% stainless steel maturation

ANALYSIS

Alc: 13.5% vol, pH: 3.66, TA: 6.1g/L, GF: 0.1g/L

BOTTLED 9 August 2018