



2020 Hedonist Rosé

The fruit for the Hedonist Sangiovese is sourced from two subregions of McLaren Vale – Seaview and the Willunga foothills. Certified organic and biodynamic.

Vintage Notes

2020 was a vintage of quality over quantity. The season began with good winter rainfall, followed by a mild start to spring. However, the total rainfall was below average for the third year in a row. Summer started with intense heat in mid-late December. Fortunately, the rest of the season was cooler than average with some late rain in the season, which enabled the vines to recover from the early heat and ripen seamlessly. Yields were slightly down across the district, but fruit quality was of a high standard, despite the early challenges. While catastrophic bushfires ravaged the country, McLaren Vale remained free from smoke taint.

Winemaking Notes

Harvested in the cool of the night, crushed straight into the press and left on skins for 2-3 hours before a very gentle pressing, allowing the perfect salmon pink colour to develop. The pressings were kept separate. The wine was fermented slowly over the course of a few weeks at 12 degrees in stainless steel to preserve the brightness of the fruit from the Sangiovese required for the elegant style of Rosé we pursue. Fermented dry, racked and earth filtered prior to bottling.

Tasting Notes

COLOUR Pale salmon with pink hues

BOUQUET Strawberries and cream, raspberries, apricot kernel, rose petal florals

PALATE Elegant, light and refreshing. An abundance of raspberries and tart strawberries with a dash of watermelon. Lengthy finish driven by a perky pink lady apple acid line.

Technical Notes

HARVEST DATE 3/3/20 & 5/3/20

VARIETY Sangiovese 100%

BOTTLED 24/6/20

ANALYSIS Alc: 12.5%, pH: 3.26, TA:6.5g/L, GF: 0.02g/L

