

2022 SHIRAZ

The fruit for the Hedonist Shiraz predominantly comes from our estate grown certified organic/biodynamic vineyard in the Willunga foothills, as well as from various organic and biodynamic vineyards in the Sellicks Foothills, Blewitt Springs and Kangarilla – all from vastly different soil profiles and aspects across the McLaren Vale district.



VINTAGE

McLaren Vale experienced a wet winter, but also a mild spring and summer. This created superb ripening conditions from fruit set and flowering through version and ripening. Yields, however, were slightly down across the board. 2021 was touted 'the best quality vintage so far this century', but 2022 will give it a run for its money. A civilised vintage created a relaxed picking environment and enabled an ideal balance of sugar ripeness, natural acidity and texture in the resulting wines.

WINEMAKING

The Shiraz was harvested and destemmed in stages from mid-March to early April. The grapes went straight from the vineyard into open top fermenters – with a significant portion remaining whole berries – for between 8-20 days, apart from a small portion of the fruit which was hand-picked and fermented whole bunch. Malolactic fermentation and maturation took place in 40% seasoned French oak foudre (4,500L) and 300L hogsheads – 10% new & 40% seasoned for 16 months before final blending and bottling. No fining.

TASTING

Colour Deep red with purple hues
Bouquet Red berries, blueberries, liquorice, macadamia and a kick of freshly cracked black pepper
Palate Abundant and layered, displaying a rich tapestry of flavours. The dusty, firm tannins provide a solid structure, creating a framework that supports and enhances the vibrant fruit, building a solid foundation but also elegantly filling out the middle palate, resulting in a well-balanced, approachable wine.

TECHNICAL

Variety Shiraz 100%
Harvest Date Mid-March-early April 2022
Élevage 40% seasoned French oak foudre (4,500L) and 300L hogsheads – 10% new & 40% seasoned for 16 months
Analysis Alc: 14% vol, pH: 3.48, TA: 6.0g/L, GF: 0.85g/L