



# THE Hedonist

## 2023 SANGIOVESE

Fruit sourced from the undulating limestone ridges topped with red-brown loam of the Seaview District in northern McLaren Vale.



### VINTAGE NOTES

Our third La Niña event in a row brought with it our wettest November in 30 years, as well as our latest vintage start to date. This meant higher than average disease pressure which was somewhat mitigated by significant winds from spring through to autumn, as well as utilising an on-board berry sorting harvester. Yields were down across the district, but quality prevailed.

### WINEMAKING NOTES

Superb ripening conditions from fruit set and flowering through version to harvesting, creating the ideal balance between sugar and flavour ripeness. The Sangiovese was sourced from Gateway Vineyard, Seaview district of McLaren Vale. Harvested on a cool early morning in mid-March. Fermented with indigenous yeast and minimal additions. Malolactic fermentation took place in seasoned French oak, then for a further 7 months maturation.

### TASTING NOTES

- Colour** Deep red with purple hues
- Bouquet** Lifted nose of red berries, blueberries, liquorice and a hint of cinnamon and white pepper.
- Palate** Red berries carry through with refreshing acidity. Fine tannins provide the scaffolding, while adding length to the bright and juicy palate. Exhibits exceptional balance with a smooth, velvety mouthfeel.

### TECHNICAL DETAILS

- Variety** Sangiovese 100%
- Harvest Date** 4 April 2023
- Oak Treatment** 8 months in seasoned 300L French oak
- Analysis** Alc: 13.5%, pH: 3.41, TA: 6.3g/L, GF: 0.16g/L
- Bottled** 28 November 2023