

2023 TEMPRANILLO

The Hedonist Tempranillo is crafted primarily from fruit grown at our estate vineyard in the Willunga foothills, accompanied by grapes from the sandy soils of Kangarilla, an area known for its cooler climate within McLaren Vale. Certified organic/biodynamic.



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

Certified organic and biodynamic. Fruit is sourced from 62% estate grown fruit in the Willunga foothills and 38% from the north-eastern reaches of McLaren Vale in Kangarilla. Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. Malolactic fermentation took place in stainless steel prior to maturation in older 300L French oak for six months. Seasoned oak was selected for its minimal oak influence to keep the wine fresh and retain primary fruit characteristics.

TASTING NOTES

Colour Light, bright cherry red

Bouquet Red berries and cherries with earthy undertones and enticing notes of truffle

Palate Elevated by vibrant, crunchy acidity and refined, chalky tannins that lend a distinctive stony quality. The result is a savory, long-lasting finish that evolves gracefully. Its complex structure and balanced profile make it a versatile companion to a diverse range of dishes.

TECHNICAL DETAILS

Variety Tempranillo 100%

Harvest Date 15 March 2023 & 4 April 2023

Oak Treatment Six months in seasoned 300L French oak

Analysis Alc: 13.5%, pH: 3.77, TA: 5.4g/L, GF: 0.41g/L

Bottled 28 November 2023