

Hedonist

2024 ROSÉ

Sourced from three sites, including two Sangiovese vineyards situated in the Seaview district of McLaren Vale—'Beautiful View'—and estate-grown young Grenache vines from the Willunga foothills. Certified organic.



VINTAGE NOTES

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought strong winds during flowering, impacting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING NOTES

The three parcels were crushed individually on skins for 3 to 9 hours. After gentle pressing to extract optimum flavour and the perfect salmon pink hue, instead of our usual method of keeping pressings separate and blending them later, this year we opted for an even gentler pressing without making a pressing cut. Each parcel underwent slow, cool fermentation. Once fermentation was complete to dryness, it was racked and filtered before bottling.

TASTING NOTES

Colour Pale salmon with pink hues

Bouquet The wine reveals a delightful array of aromas, ripe strawberries and cream, delicate notes of rose petals gently unfolding, all

complemented by a subtle hint of violet

Palate Dry, crisp and elegantly crafted, this wine offers delightful

nuances that go beyond its initial bouquet. The palate unfolds with deeper, savory complexities. Its refined texture contributes to a rich, glossy mouthfeel. This interplay of

textures and flavours enhances the overall balance and depth.

TECHNICAL NOTES

Harvest Dates 26 February, 29 February, 4 March 2024

Variety Sangiovese 73% | Grenache 27%

Bottled June 2024

Analysis Alc: 12.5% vol, pH: 3.23, TA: 5.9g/L, GF: 0.13g/L