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## 2014 Hedonist Sangiovese

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The fruit for the Hedonist Sangiovese is sourced from the Willunga foothills of McLaren Vale. The idyllic St Vincent's Gulf lies 5km to the West. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

### Vintage Notes

The lead up to the 2014 vintage was not without its challenges. After good winter rain and a dry spring, McLaren Vale felt the full force of two heatwaves in January & February. In fact, Adelaide had a record of 11 days of 42°C or more. On the 16th of January, 2014 Adelaide was officially the hottest city in the world. Around 45mm of rain within 48 hours followed the heat in February, slowing the ripening of the

grapes right down. Thankfully, March brought with it mild conditions and cool nights ultimately producing an orderly vintage.

We commenced crushing on the 4<sup>th</sup> March – our 2<sup>nd</sup> lasted start to vintage ever, after 2011. This permitted a long, even ripening period allowing flavour time to develop in sync with sugar ripeness.

### Winemaking Notes

Gently crushed and de-stemmed, followed by twice daily pumpovers for the first 7 days. We allowed gentle softening and integration of firm tannins by leaving the juice in contact with the skins for a further 33 days.

Post pressing, the wine completed secondary (Malolactic) fermentation in second use 300L oak barrels.

### Tasting Notes

**COLOUR** Deep ruby red with purple hues

**BOUQUET** Concentrated red cherry and plum with a hint of cinnamon spice

**PALATE** Firm tannin structure gives length while the rich texture creates a bright and opulent mouth feel

### Technical Notes

**VARIETY** Sangiovese 91%, Cabernet 9%

**HARVEST DATE** 14th March, 2014

#### OAK TREATMENT

Third use French oak for 6 months - hogs head (300L barrels)

#### ANALYSIS

Alc: 14.0%, pH: 3.59, TA: 6.2, GF: 0.7g/L

**BOTTLED** 3rd June, 2015

**FILTRATION** Unfiltered