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## 2012 Hedonist Cabernet

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Reg No. 5381P

The fruit for the Hedonist Cabernet is estate grown on our biodynamically run vineyard situated in the Willunga foothills, McLaren Vale. The idyllic St Vincent's Gulf lies 10km 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 2012 vintage was one of rare balance and ideal ripening conditions. In general crops were down, but quality was paramount. Good winter rains set the vines up well to cope with early autumn heat.

### Winemaking Notes

After gentle crushing, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 26 degrees Centigrade ensuring optimum extraction of long chain, soft tannins.

This Cabernet was racked and fermentation was completed in oak barrels.

Maturation of the wine occurred in new French and one year old American Oak.

### Tasting Notes

**COLOUR** Dark ruby, deep purple

**BOUQUET** dark red berries, blackcurrent, and black olives

**PALATE** Full-bodies, showing classic savoury hints of chocolate and dark red and black berries flavours. Bright acidity with lengthing tannins for long, lingering finish.

### Technical Notes

**AGE OF VINES** 16 years

**YIELD** 1.5 Tonne/acre

#### OAK TREATMENT

70 % new French Oak; 30% one year old American Oak for 18 months

#### ANALYSIS

Alc: 14.0%, pH: 3.58, TA: 6.8g/L, GF: 0.3g/L

**FILTRATION** Unfiltered