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## 2016 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

A wet winter and spring set the vines up well for the season ahead. While there was some summer rain early on, disease pressure remained low. Flowering was late, but it didn't lead to a later than usual harvest. Conditions were ideal for concentrated flavour development and acid retention.

### Winemaking Notes

Harvested in two batches on the 29<sup>th</sup> February & 5<sup>th</sup> March, the parcels were fermented separately – for 8 days and 27 days respectively. Once malolactic fermentation was completed in stainless steel tanks, the batches were racked into 15% new French Oak; 85% 3-4 year old French Oak for 18 months for maturation.

### Tasting Notes

**COLOUR** Deep ruby red

**BOUQUET** Blackcurrant, a touch of tomato vine and a tantalising hint of black truffle.

**PALATE** An abundance of blackcurrant carries through to the palate, some earthy tones and tight tannins wrap this little package up nicely.

### Technical Notes

<b>AGE OF VINES</b>	20 years
<b>VARIETY</b>	Cabernet 100%
<b>DATE OF HARVEST</b>	29 Feb 2016, 5 Mar 2016
Alc: 13.5% v/v, pH: 3.54, TA: 6.66, GF: 0.6g/L	
<b>BOTTLED</b>	21/11/17

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PO Box 398 (82 Strout Rd)  
McLaren Vale 5171  
South Australia

**T** +61 8 8323 8818  
**F** +61 8 8323 8610  
**W** [www.hedonistwines.com.au](http://www.hedonistwines.com.au)