



THE Hedonist

2022 TEMPRANILLO

The fruit for the Hedonist Tempranillo is sourced from our Willunga foothills estate vineyard & an iconic vineyard from Kangarilla's sandy soils, a relatively cooler site within McLaren Vale. Certified organic/biodynamic.



VINTAGE NOTES

McLaren Vale experienced a wet winter, but also a mild spring and summer. This created superb ripening conditions from fruit set and flowering through version and ripening. Yields, however, were slightly down across the board. 2021 was touted 'the best quality vintage so far this century', but 2022 will give it a run for its money. A civilised vintage created a relaxed picking environment and enabled an ideal balance of sugar ripeness, natural acidity, and texture in the resulting wines.

WINEMAKING NOTES

Traditionally vinified in open top fermenters with indigenous yeast and minimal additions. Fermented for 12 days. Malolactic fermentation took place in stainless steel prior to maturation in older 300L French oak for seven 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 Earthy, truffles with some red berries and cherries

Palate Driven by crunchy acidity and superfine, chalky tannins, which give rise to a stony, savoury and lengthy palate. This wine begs to be enjoyed with a wide array of cuisines.

TECHNICAL DETAILS

Variety Tempranillo 100%

Harvest Date 7 & 23 March 2022

Oak Treatment 7 months in seasoned 300L French oak

Analysis Alc: 13.5%, pH: 3.66, TA: 5.4 g/L, GF: 0.75g/L

Bottled 24 November 2022