



THE Hedonist

2022 SANGIOVESE

Fruit sourced from the undulating limestone ridges topped with red-brown loam of the Seaview District in northern McLaren Vale.



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

Superb ripening conditions from fruit set and flowering through version to harvesting, creating the ideal balance between sugar and flavour ripeness. The Sangiovese was sourced from Gateway Vineyard, Seaview district of McLaren Vale. Harvested on a cool early morning in mid-March. Fermented with indigenous yeast and minimal additions. Malolactic fermentation took place in seasoned French oak, then for a further 7 months maturation.

TASTING NOTES

- Colour** Deep red with purple hues
- Bouquet** Red and blue fruits at the fore with a hint of sweet paprika and underlying musk notes.
- Palate** Raspberry drops, red cherry and cinnamon. Mid-weight with fine-grain tannins and bright acidity providing balance and length, with a savoury finish.

TECHNICAL DETAILS

- Variety** Sangiovese 100%
- Harvest Date** 18 March 2022
- Oak Treatment** 8 months in seasoned 300L French oak
- Analysis** Alc: 13.5%, pH: 3.51, TA: 6.1 g/L, GF: 0.47g/L
- Bottled** 23 November 2022