



HEDONIST

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## 2018 ecology shiraz

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The fruit for the Hedonist Ecology Shiraz comes from an organic/biodynamic certified vineyard from Kangarilla, a relatively cooler site within McLaren Vale.

### Vintage Notes

Following a wet winter in 2017, the vines were set up well for the growing season. Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion. A standout vintage.

### Winemaking Notes

Naturally fermented after selectiv-harvesting – no crushing and then cold soaked for 2 days. Gently pressed after 12 days on skins with twice daily hand-plunging or pump overs, completed malolactic fermentation and then matured for 9 months in a second use 4500L foudre.

### Tasting Notes

**COLOUR** Deep cherry red

**BOUQUET** Highly fragrant with red and blue fruits, cardamom spice and white pepper

**PALATE** Textured and creamy, showing pomegranate, chocolate and baking spices. Fine, lengthening and savoury tannins with bright, nery acid underpinning.

### Technical Notes

**VARIETY** Shiraz 100%

**HARVEST DATE** 15 March 2018

**OAK TREATMENT** 9 months large format oak (4500L foudre)

**ANALYSIS** Alc: 14% vol, pH: 3.51, TA: 6.7g/L, GF: 0.9g/L

