

2013 Hedonist Shiraz





The fruit for the Hedonist Shiraz 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 2013 Vintage was warm and dry throughout Summer allowing for small berries within intense colour and flavour, giving high levels of ripe skin tannins.

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 24 degrees Centigrade to retain as much primary fruit freshness as possible. The ferment was lightly pressed after 12 days on skin.

Approximately 25% of the wine was run off skins to complete fermentation in new French Oak. The remainder received additional maceration to extract further ripe tannins from the skins.

Finally, the wine was racked off skins into settling tanks then into 50% new French Oak and 50% one year old American Oak for 18 months. Minimal Sulphur added.

Tasting Notes

COLOUR Deep red/purple with crimson hues BOUQUET Dark red berries, nutmeg, black pepper, subtle oak and complex barrel ferment characters showing through.

PALATE Generous spice carries through to the palate. Mouth-filling with fine tannins and intense red berries augmented by integrated oak. Good length of palate.

Technical Notes

- Age of Vines: 17 years oldYields per acre: 2 tonne
- Location: McLaren Vale, South AustraliaBaume at Harvest: 13.5 degrees Be
- Analysis Alc: 13.5%, pH: 3.49, Residual Sugar: 0.8g/L
- Certification: Biodynamic (NASAA Certified Organic)
- Bottled Unfiltered