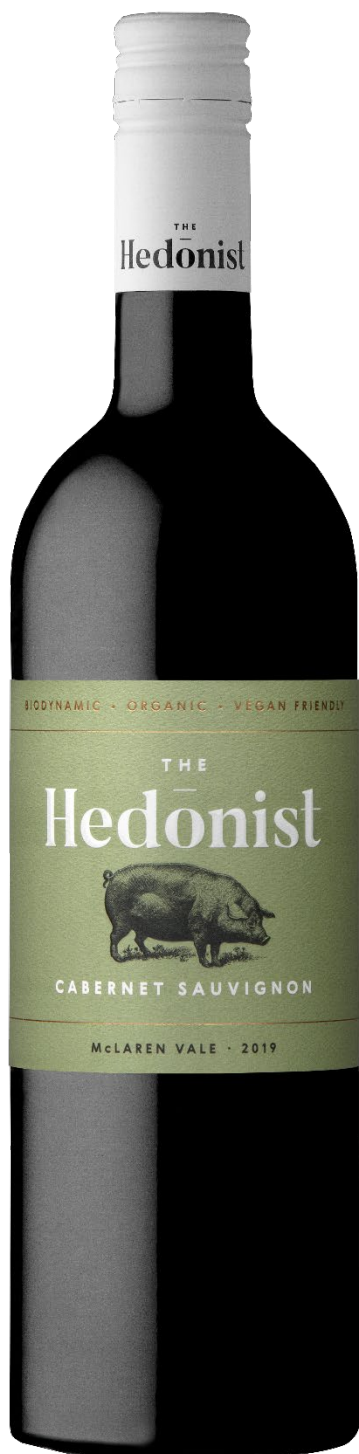




# THE Hedonist

## 2020 CABERNET SAUVIGNON

The fruit for the Hedonist Cabernet is estate grown on our certified organic and biodynamic vineyard situated in the Willunga foothills of 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.



### VINTAGE

2020 was a vintage of quality over quantity. The season began with good winter rainfall, followed by a mild start to spring. However, the total rainfall was below average for the third year in a row. Summer started with intense heat in mid-late December. Fortunately, the rest of the season was cooler than average with some late rain in the season, which enabled the vines to recover from the early heat and ripen seamlessly. Yields were slightly down across the district, but fruit quality was of a high standard, despite the early challenges.

### WINEMAKING

Harvested and fermented in a single batch. No crushing, maintaining some whole berry fermentation. A cool ferment was maintained for 13 days on skins. Once malolactic fermentation was completed in stainless steel tanks, it was racked into 100% French Oak foudre (3<sup>rd</sup> fill) for maturation. No fining.

### TASTING

Colour	Deep red with purple hues
Bouquet	Brambly tones with hints of chocolate and spice
Palate	Displays tapenade and a hint of hazelnut, with lengthening, proud tannins providing texture and complexity. Finishes with savoury briary tones.

### TECHNICAL

Variety	Cabernet Sauvignon 100%
Harvest Date	21 March 2020
Oak Treatment	100% 3 <sup>rd</sup> fill French oak foudre (4,500L) for 12 months
Analysis	Alc: 14% vol, pH: 3.56, TA: 6.7g/L, GF: 0.16g/L