

# THE Hedonist

## 2021 SANGIOVESE

Fruit sourced from the Sellicks foothills on clayey sand and silica soils and unconsolidated sand in McLaren Vale.



### VINTAGE NOTES

The 2021 ripening season was met with our average rainfall for the first time in at least 3 vintages. Not only did McLaren Vale experience a wet winter, but also a luscious spring and a significantly cooler summer. This created magnificent ripening conditions from fruit set and flowering through version to final ripening. Yields were back up compared with the previous few vintages, coupled with arguably the best quality vintage so far this century. While vintage was long and drawn out, it created a relaxed picking environment and enabled superb balance of natural acidity, texture and tannin in the resulting wines.

### WINEMAKING NOTES

Harvested in two batches, crushed and de-stemmed, followed by 9 and 14 days on skins respectively. Fermented with indigenous yeast, completing malolactic fermentation in stainless steel tank prior to maturation in seasoned French oak for 9 months.

### TASTING NOTES

**Colour** Deep red with purple hues

**Bouquet** Lush red berries with primary fruits at the fore and a hint of sweet paprika

**Palate** Summer red berries carry through. Supple fine-grain tannins and bright acidity provide balance, length and an ultimately moreish palate.

### TECHNICAL DETAILS

**Variety** Sangiovese 100%

**Harvest Date** 4 March 2021 & 17 March 2021

**Oak Treatment** 9 months in seasoned 300L French oak

**Analysis** Alc: 13.5%, pH: 3.41, TA: 6.41 g/L,  
GF: 0.11g/L

**Bottled** 27 January 2022