

The
HEDONIST



2006 CABERNET SAUVIGNON
McLarenavale
Single Vineyard, Biodynamic

Winemaking Notes

The fruit for the Hedonist Cabernet is grown biodynamically on our own vineyard situated in the Willunga foothills, McLaren Vale. Warm summer days are cooled by evening sea breezes from St Vincent's Gulf, which lies in close proximity to the West. The soil is rich loam over clay with patches of underlying limestone, giving the wine a rich and fullness of pallet.

The 2006 Vintage was characteristically mild and dry through mid to late summer allowing for small berries within intense colour and flavour, giving high levels of ripe skin tannins.

After gentle crushing, the must was pumped into traditional open fermenters with twice daily pumping over and hand plunging. Fermentation continued at up to 30 degrees Centigrade ensuring optimum extraction of long chain, soft tannins.

This Cabernet was racked, fermentation was completed in oak. Maturation of the wine occurred in 70% new French and one year old American Oak.

Tasting Notes

COLOR: Dark ruby, deep purple

BOUQUET: Mixed red berries, black cherry, caramel oak

PALATE: Juicy fruit, red berries, with perfectly integrated French and American oak. An elegant, beautifully balanced wine, with a long lingering finish

Technical Notes

- Age of Vines: 14 years old
- Yields per acre: 1.5 Tonnes
- Location: McLaren Vale, South Australia
- Baume at Harvest: 14 degrees Be
- Oak Treatment: 70 % new French Oak; 30% one year old American Oak for 18 months
- Residual Sugar: <2g/L
- Alcohol: 14.0% v/v
- Bottled Unfiltered