

*The*  
HEDONIST



2006 SHIRAZ  
McLarenvale  
Single Vineyard, Biodynamic

**Winemaking Notes**

The fruit for the Hedonist Shiraz 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°C ensuring optimum extraction of long chain, soft tannins. 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 70% new French Oak and 30% one year old American Oak for 18 months.

**Tasting Notes**

COLOR: Deep red/purple with crimson hues

BOUQUET: Unmistakable McLaren Vale Shiraz; Violet fragrance, spicy, peppery, toasty oak and complex barrel ferment characters showing through.

PALATE: Mouth-filling, full and flavorsome with berry fruits, tinges of oak, and above all; soft and velvety mouthfeel. The palate lingers well after the wine has been swallowed. Redolent of the kind of flavors that true Shiraz lovers lust after.

**Technical Notes**

- Age of Vines: 14 years old
- Yields per acre: 1.5 Tonnes
- 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