

HESKETH

WILD AT HEART 2013 ROSÉ

“Two roads diverged in a wood, and I – I took the one less travelled by.
And that has made all the difference.” – Robert Frost, The Road Not Taken.



The Hesketh range of white label wines represent the best of our home state, South Australia - one of the most celebrated and diverse growing regions in the world.

Grapes for these wines are grown only in premium dry-grown sub regions of South Australia which are best suited to each wine style. The wines are then blended before bottling to a fresh, fruit driven style which is perfect for everyday drinking or more salubrious occasions.

Background

The 2013 Wild At Heart Rosé is made a selection of different grape varieties grown in the Adelaide Hills and McLaren Vale. Cabernet Franc, Grenache and Shiraz grapes were picked at optimum ripeness, before resting on skins for 24 hours to obtain just the right amount of colour.

Fermentation was conducted without the influence of oak to achieve a bright, aromatic Rosé with flavour and character. The fermentation was then allowed to proceed almost to dry, retaining the clean fruit flavours and bright fresh finish.

A dash of Sauvignon Blanc was snuck into the final blend for crispness on the palate and an aromatic lift.

Tasting Notes

Colour: Rose petal red with pink & purple hues.

Aroma: Hints of cherry blossom with some subtle white pepper spice and citrus fruits.

Palate: Fresh and bright on the palate, with raspberry, strawberry and citrus notes. Floral hints with undertones of spice and citrus zest. Youthful acid and fruit concentration provides great structure and length before a clean, fresh & dry finish.

Food Match: On it's own after a long day at work.

Cellaring: Best enjoyed young and fresh, or up to 2 years if you really have to.

Analysis

Alcohol:	12.9%	TA:	6.64 g/L
RS:	6.8g/L	pH:	3.23

