

H E S K E T H

LOST WEEKEND 2013 CHARDONNAY

"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 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

Fruit for this wine comes from the celebrated Padthaway (80%) and Coonawarra (20%) growing regions in South Australia. Lost Weekend Chardonnay has been made with 20% fermented and aged for 6 months in the highest quality fine grained French oak barriques. This results in a fresh aromatic style, with distinct varietal definition, fine palate structure, bright Chardonnay fruit flavours before a persistent and clean finish.

Tasting Notes

Colour: Pale green with straw hues.

Aroma: Fragrant and lifted aromatics of citrus fruits with riper melon, peach and nectarine. Hints of cedar oak provide complexity to the aromatics.

Palate: Fresh, crisp and clean palate with grapefruit and lime all nicely integrated with passionfruit and richer tropical fruits. Oak tannins add texture to the palate before a persistent and vibrant finish.

Food Match: White sauce pastas. On it's own after work with a selection of cheese and dips.

Analysis

Alcohol:	13.5%	TA:	6.5 g/L
RS:	2.5g/L	pH:	3.29

