

H E S K E T H

LOST WEEKEND 2014 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 the 2014 Lost Weekend Chardonnay is sourced from carefully selected vineyards in the Coonawarra growing region of South Australia. To maintain a fresh styled Chardonnay a small portion of the fruit is fermented in stainless steel to enhance varietal characteristics, with the remainder aged in fine grained French oak barriques over the course of six months.

The resulting wine is bright and aromatic with fine palate structure and a long persistent finish.

Tasting Notes

Colour: Clear pale straw

Aroma: Classic Chardonnay nose with lifted aromatics of melon and nectarine. The smallest hint of toasted oak

Palate: Clean and crisp palate with vibrant stone fruit characteristics. A touch of passion fruit is prominent with a slight edge of vanilla in the background. Well balanced with subtle oak

Food Match: Spring vegetable risotto with grilled king prawns

Analysis

Alcohol:	13.0%	TA:	6.5 g/L
RS:	3.9g/L	pH:	3.3

