

# HESKETH

## WILD AT HEART 2016 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 Art Series 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 sourced from only premium growing regions in 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

Our 2016 Wild at Heart Rose is made up of the free-run juice from Petit Verdot and Shiraz grapes. The fruit was picked at optimum ripeness, before resting on skins for 19 hours to obtain just the right amount of colour.

Fruit was fermented in stainless steel to produce a bright, aromatic Rosé with a lively and vibrant flavour profile. The fermentation was allowed to proceed almost to dry, to retain the clean fruit flavours, steely acidity and provide a fresh, persistent finish.

### Tasting Notes

**Colour:** Pale rose petal pink.

**Aroma:** Lifted and fragrant – fresh strawberries, raspberries and a hint of citrus

**Palate:** A fresh and vibrant palate bursting with zesty acidity. Raspberry notes are prominent alongside hints of pink grapefruit and a lovely fruit sweetness. Dry and moreish finish.

**Food Match:** Refreshing – and perfect – on its own

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

### Analysis

Alcohol:	12%	TA:	6.8 g/L
RS:	7.6g/L	pH:	3.14

