

HESKETH

The Proposition

2018 Moscato

“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 family has always followed the path less travelled by. This ethos leads us to create a selection of vineyard specific wines, ranging from classic Australian regional/variety combinations, through to cutting edge varieties to surprise and delight. Each wine is made in a house style which reflects the family's passion for wine, understanding of wine quality and over ninety years combined experience, both working with wine and imbibing the fruits of our labour.

Winemaking Notes

2018 was a good vintage for fresh, aromatic whites. Winter rainfall was down on average and although temperatures were high in January, harvest still started in late January as per normal. Due to the lack of rain the fruit was crisp and clean resulting in high quality but low yields.

Our Proposition Moscato is made in a crisp and fruit forward style. Following picking the grapes are immediately crushed and transferred to stainless steel fermenters before being bottled as early as possible to retain freshness. The resulting wine shows fruit driven sweetness balanced with good acidity and a touch of spritz.

Tasting Notes

- Colour:** Pale straw with hues of green.
- Aroma:** Fresh citrus, zesty pineapple and sweet musk. A lifted and aromatic nose.
- Palate:** The palate is alive with notes of sweet sherbet, lemon sorbet and tropical notes. There is a racy element to the mouth feel brought along by the slight spritz which highlights all those inviting lime and rose petal notes. Fresh and vibrant.
- Food Match:** Perfect by itself, well-chilled on a summers day.
- Cellaring:** Best enjoyed young and fresh.

Analysis

Alcohol: 6.5% **pH:** 3.06
RS: 80.1 g/L

