

H E S K E T H

TWIST OF FATE 2016 Cabernet Sauvignon

"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

Fruit for our Twist of Fate Cabernet Sauvignon is sourced from Bool Lagoon situated in the Limestone Coast region. The terra rossa soils and cool climate of this area make it a perfect location for growing flavoursome Cabernet.

Following picking in late March, the fruit was fermented in a combination of 25T and 10T fermenters for 8 – 13 days. Malolactic fermentation was completed in stainless steel before a third of the wine was barrelled down to second fill French oak Hogsheads for 16 months maturation prior to bottling.

Tasting Notes

- Colour:** Scarlet core with purple tints.
- Aroma:** Luscious dark fruits of blackcurrant and blackberry with hints of raspberry. Earthy and mushroom savoury notes provide varietal cabernet notes.
- Palate:** Fresh fruits, brioche and Christmas spices. Juicy acid gives the wine a bouncy fresh approach and fine tannins gives a medium length perfect for easy drinking.
- Food Match:** BBQ beef short-ribs with homemade slaw
- Cellaring:** 5 to 8 years.

Analysis

Alcohol:	14.5%	TA:	5.7 g/L
RS:	0.52 g/L	pH:	3.53

