

# H E S K E T H

## LOST WEEKEND 2017 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 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

Sourced from 13 year-old-vines in Southern Coonawarra, picking was later than the previous vintage with our 2017 Lost Weekend Chardonnay being picked on the 15<sup>th</sup> of March.

Following harvest, the fruit was pressed off skins and the pressings were kept separate and fermented cool for 30 days. The wine was then racked off gross lees to keep the style clean and crisp before being matured in stainless steel for 10 months prior to bottling.

Lost Weekend is a fresh and vibrant style of Chardonnay which will reward short to medium term cellaring. Best shared with a large group of friends over a big haul of freshly caught seafood!

### Tasting Notes

**Colour:** Pale straw with lime tints.

**Aroma:** Tropical fruits of mango, guava and peach, slight buttery notes and lime leaf.

**Palate:** Flavours of peach and citrus, buttered toast and fine-tuned acid which creates a fresh, crisp palate.

**Food Match:** Salmon fish cakes with sweet pea, potato and chives.

### Analysis

<b>Alcohol:</b>	13.0%	<b>TA:</b>	5.6g/L
<b>RS:</b>	0.68 g/L	<b>pH:</b>	3.54

