

# H E S K E T H W I N E S



## Twist of Fate

### 2017 Cabernet Sauvignon

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 the Limestone Coast 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:** Deep purple with a ruby rim.

**Aroma:** Classic cabernet nose; blackcurrant and blackberry with hints of cedar and roasted coffee beans.

**Palate:** Earthy and savoury on the palate, with a touch spice and dark fruit, wrapped in an elegant whirl of French oak. A smooth lingering finish, with grippy tannins, makes for easy drinking.

**Food Match:** BBQ beef short-ribs with homemade slaw

**Cellaring:** 5 to 8 years.

#### Analysis

<b>Alcohol:</b>	13.5%	<b>TA:</b>	5.7 g/L
<b>RS:</b>	0.52 g/L	<b>pH:</b>	3.53

