

HESKETH WINES



Rules of Engagement 2019 Pinot Grigio

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 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 this wine is sourced from a selection of premium vineyards within the Limestone Coast region. We have focused our fruit source on the cooler climates which produce grapes with higher levels of natural acidity and clean, focused varietal flavours.

Following harvest the fruit is pressed and left to cold settle for two days before the clarified juice is run off into tank. The subsequent juice is fermented in stainless steel in order to retain the inherent bright fruit characteristics.

Tasting Notes

Colour: Pale straw with green and lemon hues

Aroma: Fragrant and lifted aromatics of citrus fruits with some floral hints and riper melon

Palate: Fresh, crisp and clean palate with citrus flavours all nicely integrated with richer tropical fruits and spice before a persistent and vibrant finish.

Food Match: Creamy spaghetti carbonara

Cellaring: Up to 2021.

Analysis

Alcohol:	13%	TA:	5.7 g/L
RS:	0.45 g/L	pH:	3.18

