

HESKETH

VINTAGE
2016 BRUT

BLANC DE NOIR
ADELAIDE HILLS

Madeline Alice

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

Graceful and refined, the 2016 Madeline Alice Blanc de Noir (meaning white from black) is crafted entirely from Pinot Noir. Fruit from the Piccadilly Valley was hand-picked, chilled in a cool room then whole bunch pressed into older French oak barriques for the alcoholic fermentation. The 'base wine' was then stored in a stainless-steel tank until February 2017, when it underwent 'tirage' (bottled with a little sugar and yeast added), the yeast fermenting the sugar, in turn creating the bubbles in the wine. It was then aged on yeast lees in cold store for five years, creating added complexity before riddling in February 2022. Disgorging followed on 15th March ahead of its inaugural release on 1st April 2022.

TASTING NOTES

- Vintage:** 2016
- Varieties:** 100% Pinot Noir
- Aroma:** Complex and lifted with notes of red berries and florals and brioche.
- Palate:** The palate is textural, yet soft with flavours of wild strawberries, and a lingering creamy finish.
- Maturation:** 5 years in bottle, on yeast lees.

ANALYSIS

Alcohol: 12% **TA:** 8.2 g/L
RS: 6.5g/L **pH:** 3.04

