

HESKETH

TWIST OF FATE

CABERNET SAUVIGNON

LIMESTONE COAST



Background

The cool climate of the Limestone Coast growing region (located in the South-East corner of South Australia), combined with a diverse array of sub-regions, makes this the perfect fruit source for our Limestone Coast Selections range of wines.

Premium vineyards in each sub-region are selected not just for their cool-climate credentials, but also for their suitability to each variety. The wines are then crafted by our winemakers to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

VINTAGE 2021

Fruit for our Twist of Fate Cabernet Sauvignon is sourced from vineyards located in southern Coonawarra. The terra rossa soils and cool climate of these vineyards make them the perfect partners for growing high quality Cabernet.

Following harvest in mid-April, the fruit was fermented in stainless steel open fermenters for 7 days. Malolactic fermentation was also completed in stainless steel to retain freshness and aromatics. The blend was then barrelled down to 2nd fill and older French oak barriques and hogsheads for 9 months maturation prior to bottling.

Tasting notes

Colour: Ruby red with purple hints.

Aroma: Rich dark fruits of blackcurrant and blackberry with some savoury notes of cedar, warm spices and roasted coffee.

Palate: A fresh medium bodied Cabernet with flavours of dark chocolate with cassis notes and christmas spices. Balanced by fresh, juicy fruits the wine has fine soft tannins and a smooth finish.

Food Match: Lamb chops with mint gremolata.

Technical

Alc: 14.5% TA: 5.9 g/L
RS: 0.57 g/L pH: 3.48

