

HESKETH

LOST WEEKEND
CHARDONNAY
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 2022

Sourced from 16 year-old-vines in Southern Coonawarra, the grapes for our 2022 Lost Weekend Chardonnay were picked from the 16th to the 18th of March.

Following harvest, the fruit was pressed off skins and the pressings were kept separate and fermented cool for 35 days. The wine was then racked off gross lees to keep the style clean and crisp before being matured in stainless steel for 5 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 lemon.

Aroma: Fresh, aromatics of lime leaf, honeydew melon and a hint of buttery, toasty notes.

Palate: Flavours of lime, nectarine and fresh lemon. Crisp acidity with slight notes of brioche and creaminess on the finish.

Food Match: Crumbed fish tacos with homemade slaw and lime mayo.

Technical

Alcohol:	12.5%	TA:	6.4 g/L
RS:	1.48 g/L	pH:	3.28

