

HESKETH

RULES OF ENGAGEMENT
PINOT GRIGIO
LIMESTONE COAST



VINTAGE 2023

Grapes for our Art Series wines are sourced from a selection of premium vineyards within the renowned Limestone Coast growing region. The diversity in climate and geography makes it the perfect fruit source for the equally diverse Art Series range.

Vineyards are carefully selected based on their suitability for each wine's individual personality. We look to warmer sub-regions for reds and cooler sub-regions for the whites. The wines are then crafted to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

Background

Sourced from the Wrattenbully sub-region of the Limestone Coast. This unique region situated in the Naracoorte Ranges is renowned for rich terra rossa soils and rolling hills that produce natural acidity and clean, focused varietal flavours - our Rules of Engagement.

Following harvest on 4th April in the cool of the night, the grapes were then destemmed and gently pressed. The juice was cold settled for two days before racking. The clarified juice was fermented and stored in stainless steel for 4 months 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 orchard fruits including pear and apple blossom with hints of lemon and lime.
- Palate:** Fresh, crisp and clean palate with citrus flavour's all nicely integrated with richer white peach and spice before a persistent and vibrant finish.
- Food Match:** Home-made spaghetti carbonara - extra pancetta.

Technical

Alcohol: 12.0% **TA:** 6.0 g/L
RS: 2.69 g/L **pH:** 3.34

