

LOBETHAL

CHARDONNAY

ADELAIDE HILLS
2022

HESKETH
WINES

Background

These wines represent vineyard and varietal combinations which are recognised for excellence from South Australia's cool climate growing regions. We aim for nothing but the highest standards of quality for these small batch wines, drawing on our exceptional fruit sources and our skilled and experienced winemaking team.

The Variety

An incredibly versatile variety, Chardonnay thrives in almost all climates successfully making a variety of styles from lean, aromatic and minerally in cool climates to full bodied and buttery styles from warmer regions. Not to mention Champagne. However, the most celebrated Chardonnay's tend to originate from cool climates such as its home in Burgundy and new world regions such as the Adelaide Hills.

Winemaking

After picking on the 8th of April the fruit was pressed into new (20%) and second fill French oak barriques and hogsheads. Primary fermentation went for 30 days on full solids and aged in oak for eight months, the barrels were lees stirred monthly prior to bottling in June 2023.

Tasting notes

- Colour:** Pale gold straw
- Aroma:** Fresh, aromatic nose of lemon sorbet and white peach, honeydew melon with classic flint and a hint of reduction.
- Palate:** Finely structured, elegant and delicate. Food friendly notes of brioche and cream are cut through by clean natural acidity. Well balanced and complex.

Technical

- Alcohol:** 12.5% **TA:** 7 g/L
RS: 0.4 g/L **pH:** 3.38
- Other:** Vegan friendly

