

REGIONAL SELECTIONS

CAB. SAUV.

VINTAGE 2021

COONAWARRA

HESKETH
WINES

BACKGROUND

Our regional wines are a celebration of South Australia's pedigree cool climate growing regions and the varieties that thrive under those growing conditions. These wines are made without compromise, drawing on our exceptional fruit sources and the skills of our incredibly experienced winemaking team. The simple objective is the highest quality standards and exceptional value.

Whilst winemaking artefact plays a significant role in shaping these wines, the intent is fundamentally about purity and expression of site.

VINTAGE 2021

Vintage conditions in 2021 were nothing short of exceptional, with high quality and healthy yields. Following harvest in mid-April, Cabernet Sauvignon fruit was fermented in closed top fermenters for 13 days. All parcels completed malolactic fermentation in stainless steel and were then barreled down to Saury & Taransaud barriques (30% new) for an average of 12 months maturation.

Made in a bright fruit-driven style, this wine is deliberately made to keep the tannins soft and supple to accentuate the ripe fruit notes. Producing a wine with vibrancy and depth.

TASTING NOTE

- Colour: Rich crimson core with purple hints.
- Aroma: Lifted nose with dark cherries and hints of chocolate.
- Palate: A medium bodied cabernet with lots of dark fruits and cassis at the core. Savoury notes of green leaf and some earthiness balance the palate with dusty tannins providing a lingering and structured finish.
- Serving: Spaghetti Bolognese.

TECHNICAL

Alcohol	14%
Residual Sugar	Dry – 0.4 g/L
TA	6.2
pH	3.5

