

WATERVALE
RIESLING

VINTAGE 2024
CLARE VALLEY

H E S K E T H
W I N E S

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.

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Fruit for this wine is sourced from the Watervale sub region of the Clare Valley, probably the most iconic locations for growing this variety in Australia. The warm days, long sunshine hours and cold nights provide ideal growing conditions for this variety. After harvest, the Riesling fruit was fermented to dry in temperature controlled stainless steel vessels with limited skin contact (two hours) to make a clean and vibrant style. This method also accentuates the varietal and regional characteristics in the form of bright citrus flavours and fresh mineral acidity.

TASTING NOTE

- Colour: Pale yellow with hints of green.
- Aroma: Lime and lemon with some floral apple blossom.
- Palate: Wonderful purity of flavour, with classic Clare Valley & Watervale lime / citrus notes. Bright natural acidity. Zesty and lively with a long, persistent and textured finish.
- Serving: Thai beef salad.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry – 1.2 g/L
TA	7.05
pH	3.07

