

H E S K E T H

WILD AT HEART 2017 ROSÉ

“Two roads diverged in a wood, and I – I took the one less travelled by.
And that has made all the difference.” – Robert Frost, The Road Not Taken.



The Hesketh Art Series wines represent the best of our home state, South Australia - one of the most celebrated and diverse growing regions in the world.

Grapes for these wines are sourced from only premium growing regions in South Australia which are best suited to each wine style. The wines are then blended before bottling to a fresh, fruit driven style which is perfect for everyday drinking or more salubrious occasions.

Background

Our 2017 Wild at Heart Rose is made up of the free-run juice from Tempranillo and Shiraz grapes. The fruit was picked at optimum ripeness, before resting on skins for 13 hours to obtain just the right amount of colour.

Fruit was fermented in stainless steel to produce a bright, aromatic Rosé with a lively and vibrant flavour profile. The fermentation was allowed to proceed almost to dry, to retain the clean fruit flavours, steely acidity and provide a fresh, persistent finish.

Tasting Notes

- Colour:** Pale blushing pink
- Aroma:** Vibrant and lively aromatics, with notes of fresh fruits and berries alongside hints of citrus.
- Palate:** A fresh palate of steely acidity. Notes of raspberries and grapefruit are prominent leading to a crisp dry finish.
- Food Match:** Perfectly matched to an alfresco platter on a warm summer evening.
- Cellaring:** Best to enjoy while young and fresh, can be stored up to to 2 years – but only if you really have to!

Analysis

Alcohol:	12%	TA:	5.31 g/L
RS:	0.5g/L	pH:	3.33

