

H E S K E T H

LOST WEEKEND 2016 CHARDONNAY

"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

Sourced from 12 year-old-vines in Southern Coonawarra, our 2016 Lost Weekend Chardonnay was picked during the last week of February, slightly earlier than the 2015 vintage.

Following picking, the fruit was closed-top fermented and spent four months on lees - the extended time on lees has created a toasty complexity which brings an extra element to the final wine.

Lost Weekend is a fresh and vibrant style of Chardonnay which will reward short to medium term cellaring. Best shared with a large group of friends over a big haul of freshly caught seafood!

Tasting Notes

Colour: Pale lemon with flecks of green

Aroma: Lifted nose of cumquat, toast and a hint of burnt honeycomb

Palate: Complex palate showing fresh lemon and stone-fruit notes with crisp acidity, some biscotti and a creaminess on the finish.

Food Match: Crumbed whiting sliders with homemade slaw and lemon mayo

Analysis

Alcohol:	13.5%	TA:	5.58g/L
RS:	3.10g/L	pH:	3.22

