

HESKETH

RULES OF ENGAGEMENT
PINOT GRIGIO
LIMESTONE COAST



BACKGROUND

The cool climate growing conditions of the Limestone Coast (located in the South-East corner of South Australia), make it the perfect fruit source for our Limestone Coast Selections. Cool Climate fruit sourcing ensures the wines have generous amounts of natural acidity, an underlying theme of freshness and varietal character, and importantly, a high level of sophistication and a sense of place. Wines that reflect both the grape variety as well as the vineyards and sub-districts they're grown in.

VINTAGE 2024

Sourced from the Wrattenbully sub-region of the Limestone Coast. This unique region situated in the Naracoorte Ranges is renowned for rich terra rossa soils and rolling hills that produce natural acidity and clean, focused varietal flavours - our Rules of Engagement.

Following harvest in the cool of the night, the grapes were then destemmed and gently pressed. The juice was cold settled for two days before racking. The clarified juice was fermented and stored in stainless steel for 4 months to retain the inherent bright fruit characteristics.

TASTING NOTE

- Colour: Pale straw with green and lemon hues.
- Nose: Fragrant and lifted aromatics of orchard fruits including pear and apple blossom with hints of lemon and lime.
- Palate: Fresh, crisp and clean palate with citrus flavours all nicely integrated with richer white peach and spice.
- Serving: Home-made spaghetti carbonara - extra pancetta

TECHNICAL

Alcohol	12%
Residual Sugar	Dry – 2.0 g/l
TA	6.59
pH	3.18

