

SMALL BATCH

PINOT BLANC

ADELAIDE HILLS
2024

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.

VINTAGE 2024

Pinot Blanc fruit was picked at full flavour ripeness, destemmed then gently pressed leaving pure free run juice. Fermentation then occurred in both stainless steel and seasoned oak on varied rates of lees/solids. The stainless ferment provides purity to the wine whilst the seasoned oak component aids maturity, stabilises flavours and results in a lovely soft palate structure. Pinot Blanc responds very well to winemaking influence, encouraging our winemakers to play with turbidity, solids and ferment kinetics, adding further dimensions to the finished wine.

TASTING NOTE

Colour:	Pale straw with green hues.
Aroma:	Granny Smith apples with delicate, pretty, white florals.
Palate:	Medium bodied with fresh natural acidity. Orchard fruits, green apples and juicy pear. Creamy texture, nutty with soft tannins. A citrus line with hints of ginger and spice.
Serving:	With and while cooking spaghetti Carbonara.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry > 1.75 g/L
TA	6.2
pH	3.21

