

REGIONAL SELECTIONS

SAUV. BLANC

VINTAGE 2024

ADELAIDE HILLS

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 our Sauvignon Blanc are sourced from two sub-districts in the cool climate of the Adelaide Hills where the high altitude ($\approx 400\text{m}$) is especially favourable to this earlier ripening variety. Skin contact is limited, and fermentation occurs in stainless steel, to ensure a fresh, zesty finish with lifted aromatics. The key here is balanced, even flavours resulting in Sauvignon Blanc that is eminently drinkable. Moreish!

TASTING NOTE

- Colour: Pale green, crisp.
- Aroma: Stone and tropical fruits with citrus.
- Palate: Vibrant flavours with a lovely creamy texture. Mid weight on the palate with a persistent, balanced finish. Trademark Adelaide Hills Sauv. Blanc.
- Serving: Seafood, Asian cuisine and summer salads.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry
TA	6.7
pH	3.15

