HESKETH

THE PROPOSITION
MOSCATO



BACKGROUND

The Hesketh family has always followed the path less travelled by. This ethos leads us to create a selection of wines that champion classic and emerging combinations of region and variety. Wines that are made to surprise and delight.

Each wine is made in a style that reflects over ninety years experience, energy and passion for South Australian wine.



VINTAGE 2026

Ideal flowering conditions, and a warmer than usual summer, meant that the fruit experienced veraison quickly and ensured delicious concentration of flavour. The tempering influence of the Southern Ocean, and some well-timed rain prolonged the season and gave plenty of time to make perfect picking decisions for optimum ripeness and varietal character.

Low in alcohol and off-dry from the residual sugar, the Proposition Moscato is made in a crisp and fruit forward style. Following picking the grapes are immediately crushed and transferred to stainless steel fermenters before being bottled as early as possible to retain freshness. The resulting wine shows fruit driven sweetness balanced with fresh acidity and a touch of spritz.

TASTING NOTE

Colour:	Pale straw with hues of green.
Nose:	Fresh citrus, zesty pineapple and sweet musk. A lifted and aromatic nose.
Palate:	The palate is alive with notes of sweet sherbet, lemon sorbet and tropical notes. There is a racy element to the mouth feel brought along by the slight spritz which highlights all those inviting lime and rose petal notes. Fresh and vibrant.
Serving:	On a sunny day. Next to a swimming pool.

TECHNICAL

Alcohol	7%
Residual Sugar	Medium – 82.4 g/l
TA	7.70
pH	3.12

VEGAN FRIENDLY