

REGIONAL SELECTIONS

PINOT GRIS

ADELAIDE HILLS
2025

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 2025

Pinot Gris grown on mature vines in the Adelaide Hills at ~400m elevation. D1V7 selection of the variety which has small, uniformed clusters of fruit and less colour than other clones. Fruit was machine harvested in the cool of the night, then destemmed and gently pressed in one cut. The juice was then oxidatively handled without any sulphur additions, so as not to bind colour or phenolic compounds. Fermentation was completed to dryness over nine days. The wine then spent several months resting on full yeast lees to add texture and complexity.

TASTING NOTE

- Colour: Fine yellow with a slight golden tinge.
- Aroma: Roses and ripe orchard fruits, with a hint of dried spice.
- Palate: Juicy and balanced, a Pinot Gris with personality. Creamy and full of zesty acid line.
- Serving: Fresh Vietnamese BBQ Prawns. Nom nom nom!

TECHNICAL

Alcohol	12%
Residual Sugar	Dry > 1.25 g/L
TA	5.63
pH	3.23

