

SMALL BATCH
SAUV. BLANC
ADELAIDE HILLS
2025

h e s k e t h
W I N E S

BACKGROUND

Our Small Batch wines are a celebration of the Adelaide Hills growing region, its various cool climate sub-districts 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

Single site Sauvignon Blanc from the Deanery vineyard in Balhannah which is consistently one of the coldest sub regions of the Adelaide Hills. Fruit was picked on taste at optimum flavour and seed ripeness, destemmed then gently pressed leaving pure free run juice. Fermentation then occurred in stainless steel with a smaller portion in large format seasoned oak on varied rates of lees/solids. The stainless ferment provides purity to the wine whilst the seasoned oak component stabilises flavour and delivers more texture and generosity to the palate. The objective is full yet balanced flavours, with complexity and ultimately freshness.

TASTING NOTE

Colour: Pale green.

Aroma: Citrus lime and lemon with fresh passionfruit and stone fruits.

Palate: Vibrant flavours with lovely creamy texture. Mid weight on the palate with a persistent, balanced finish. Zesty natural acidity

Serving: Spicy Thai cuisine.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry > 1.75 g/L
TA	6.4
pH	3.16

