

EBENEZER

SHIRAZ

VINTAGE 2023

BAROSSA VALLEY

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WINES

BACKGROUND

Our regional wines are a celebration of South Australia's premium growing regions and the varieties that thrive in those wonderful locations. 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, wines with a distinct sense of place 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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Our Shiraz fruit is sourced from the Ebenezer sub-district of the Barossa Valley where the warm climate and red/brown earth over heavy clay soils are ideal for the cultivation of rich and soulful Shiraz. Made in our favourite style of classic Barossa Shiraz (flavour with elegance), this wine was cool fermented for eight days before being racked into old French Hogsheads for 15 months maturation.

TASTING NOTE

Colour:	Deep red core with purple hues.
Aroma:	Complex nose with ripe fruits, bramble and integrated oak. Nice florals finished off with red liquorice, strawberry and some darker fruits.
Palate:	Full palate with tight, clean, acid lines. Mid-palate sweetness, long and lingering tannins, lifted florals and oak that carries through to the finish.
Serving:	With roast lamb, beef or wild game.

TECHNICAL

Alcohol	14%
Residual Sugar	Dry – 0.4 g/L
TA	5.89
pH	3.55

