

H E S K E T H

BARRIQUE SELECTION

PINOT NOIR

ADELAIDE HILLS

2024

H E S K E T H
W I N E S

BACKGROUND

Each vintage small batch Pinot Noir fruit from our specialist Growers in the Adelaide Hills is open fermented, then transferred to the highest quality French Oak Barriques for maturation. Every barrel receives meticulous attention, each with varying levels of turbidity and lees content. At final classification, the finest and most suitable half dozen Barriques are chosen to complete this special blend.

DETAILS

Vineyard Location:	Piccadilly Valley
Region:	Adelaide Hills
Selections:	Dijon 114 & 115
Yield:	1.3 T/Ha – Hand Picked
Fermentation:	12 days in 2.5T opens. RX60. Full Malo. 25% Carbonic Maceration.
Oak Maturation:	6 X 225L French Barriques – 1/3 new. 2 X d'Aquitaine. 2 X Latour.
Total Make:	~1800 Bottles
Bottling Date:	January 2026

TASTING NOTE

Colour:	Ruby red with purple hues.
Aroma:	Vivid, red fruits and cherries, layered with earthy undertones, subtle savory spices, and whispers of forest floor.
Palate:	The medium-bodied palate offers crisp, natural acidity and refined notes of sweet black forest fruits, elegantly framed by fine-grained French oak.
Serving:	Confit duck leg.

TECHNICAL

Alcohol	13.0%
Residual Sugar	Dry > 1.0 g/L
TA	5.64
pH	3.56

