

hesketh

TWIST OF FATE

CABERNET SAUVIGNON

LIMESTONE COAST



BACKGROUND

The cool climate growing conditions of the Limestone Coast (located in the South-East corner of South Australia), make it the perfect fruit source for our Limestone Coast Selections. Cool Climate fruit sourcing ensures the wines have generous amounts of natural acidity, an underlying theme of freshness and varietal character, and importantly, a high level of sophistication and a sense of place. Wines that reflect both the grape variety as well as the vineyards and sub-districts they're grown in.

VINTAGE 2023

Fruit for our Twist of Fate Cabernet Sauvignon is sourced from vineyards located in Southern Coonawarra. The terra rossa soils and cool climate of these vineyards make them the perfect partners for growing high quality Cabernet.

Following harvest in April, the fruit was fermented in stainless steel open fermenters for 7 days. Malolactic fermentation was also completed in stainless steel to retain freshness and aromatics. The blend was then barrelled down to 2nd fill and older French oak barriques and hogsheads for 9 months maturation prior to bottling.

TASTING NOTE

- Colour: Ruby to dark crimson, with purple hues.
- Aroma: Rich dark fruits of blackcurrant and blackberry with some savoury notes of cedar, dried herbs and graphite.
- Palate: Medium bodied and finely structured, balanced by fresh, juicy dark fruits.
- Serving: Lamb chops with mint gremolata

TECHNICAL

Alcohol	14%
Residual Sugar	Dry > 2.0 g/l
TA	5.6
pH	3.56

