HESKETH

RULES OF ENGAGEMENT
PINOT GRIGIO
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 2025

Sourced from the Wrattonbully sub-region of the Limestone Coast. This unique region situated in the Naracoorte Ranges is renowned for rich terra rossa soils and rolling hills that produce natural acidity and clean, focused varietal flavours – our Rules of Engagement.

2025 was a cooler than average growing season with a dry lead up to harvest. Low yields and an extended ripening period resulted in bright, fruitful wines. Following harvest in the cool of the night, the grapes were then destemmed and gently pressed. The juice was cold settled for two days before racking. The clarified juice was fermented and stored in stainless steel for 4 months to retain the inherent bright fruit characteristics.

TASTING NOTE

Colour:	Pale straw to light lemon, with green highlights.
Nose:	Aromas of fresh pear, green apple and citrus zest, with subtle white florals and a hint of minerality.
Palate:	Crisp and refreshing, with flavours of pear, green apple and lemon. Bright acidity drives the palate, finishing clean and dry with subtle minerality and light texture.
Serving:	Home-made spaghetti carbonara - extra pancetta.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry – 3.0 g/l
TA	6.40
pH	3.21

SUSTAINABLE WINEGROWING AUSTRALIA · CERTIFIED ·

VEGAN FRIENDLY