

HESKETH

THE PROPOSITION

Premium Cuvée - Non Vintage

"Two roads diverged in a wood, and I - I took the one less travelled by.
And that has made all the difference." - Robert Frost, The Road Not Taken.



During a fleeting half century in the global wine community, the Hesketh family has always followed the path less travelled by. So rather than follow traditional sparkling winemaking methods, we have opted to take a different and more difficult path in order to make a new style of sparkling wine that we simply love to drink. Follow your own path. Eat well, drink well.

Production Notes

This critical aspect to this sweet style of sparkling wine is the palate structure and dry finish. This results from a difficult winemaking process that traditional and more economical methods simply cannot replicate.

The base wine is Chardonnay (12 months old) with a measured amount of oak handling to provide structure, flavour and colour retention.

Free run Adelaide Hills Semillon juice (cold pressed to minimise solids extraction) provides sweetness and freshness, with fermentation halted very early by chilling and coarse filtration.

The final component of "The Proposition" is a splash of full-bodied Adelaide Hills Shiraz, which imparts colour, complexity and palate structure.

The result is an attractive blush colour, balancing acidity and most importantly, tannin structure, which delivers a refreshingly dry finish that perfectly balances the initial sweetness on the palate - and encourages further consumption.

Tasting Notes

Colour: Bright, lively Pink.

Aroma: Fresh punnet of ripe strawberries with a hint of lemon.

Palate: Starts sweet with fresh chilled strawberry sorbet flavours, some citrus notes, with firm tannins providing middle palate structure followed by a dry, slightly grippy finish reminiscent of fresh strawberries.

Food Match: With anything, anytime but not just anyone.

Analysis

Alcohol:	8.2%	TA:	7.16 g/L
pH:	2.98	RS:	52 g/L

Winemaker: Tom Hesketh

