

H E S K E T H

USUAL SUSPECTS

2006 McLaren Vale Shiraz

"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. As a result their winemaking philosophy is somewhat different. They only produce wines from the most celebrated grape varieties, from only the most acclaimed regions for producing those varieties, wherever they may be, anywhere in the world.

Production Notes

Co-fermented Shiraz Viognier. Shiraz (96%) sourced from vineyards surrounding the McLaren Vale township, with Viognier (4%) sourced from Mt Barker in the Adelaide Hills. Cooler site selection for the Viognier allows co-fermentation at optimum ripeness for both varieties – ensuring a backbone of good acidity (aiding longevity) and a more integrated wine with balance and complexity. Maturation in French Oak (new, one, two and three years old) rounds out the palate and results in a wine with both power and elegance.

Tasting Notes

Colour: Deep ruby red with purple hues.

Aroma: Dark berry fruits, anise and plums seamlessly married with hints of apricot and blossom with added complexity from savory French Oak.

Palate: Generous ripe blackberry and raspberry shiraz primary fruit flavors with co-fermented Viognier providing a silky texture and added complexity to the palate.

Food Match: Rack of lamb with rosemary, pizza with tomato based sauces.

Cellaring: Expected to reach its peak in five to eight years.

Analysis

Alcohol:	14.1%	TA:	7.3 g/L
pH:	3.45		

