

HEskETH

RULES OF ENGAGEMENT
PINOT GRIGIO
LIMESTONE COAST



Grapes for our Art Series wines are sourced from a selection of premium vineyards within the renowned Limestone Coast growing region. The diversity in climate and geography makes it the perfect fruit source for the equally diverse Art Series range.

Vineyards are carefully selected based on their suitability for each wine's individual personality. We look to warmer sub-regions for reds and cooler sub-regions for the whites. The wines are then crafted to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

Winemaking Notes

Pinot Grigio thrives in cool growing conditions, so our fruit source for this wine is at the southern end of the Limestone Coast where the Antarctic maritime conditions deliver in spades. The resulting fruit possesses high levels of natural acidity and clean, focused varietal flavours - our Rules of Engagement.

Following harvest the grapes are pressed and left to cold settle for two days before the clarified juice is run off into tank. The subsequent juice is fermented and stored in stainless steel for 4 months in order to retain the inherent bright fruit characteristics.

Tasting Notes

Colour: Pale straw with green and lemon hues.

Aroma: Fragrant and lifted aromatics of citrus fruits with some floral hints and riper melon.

Palate: Fresh, crisp and clean palate with citrus flavours all nicely integrated with richer tropical fruits and spice before a persistent and vibrant finish.

Food Match: Home-made spaghetti carbonara - extra pancetta.

Analysis

Alcohol: 12.5%
RS: 2.3 g/L

TA: 5.8 g/L
pH: 3.24

