

H E S K E T H W I N E S



Twist of Fate

2018 Cabernet Sauvignon

The Hesketh Art Series wines represent the best of our home state, South Australia - one of the most celebrated and diverse growing regions in the world.

Grapes for these wines are grown only in premium dry-grown sub regions of the Limestone Coast which are best suited to each wine style. The wines are then blended before bottling to a fresh, fruit driven style which is perfect for everyday drinking - or more salubrious occasions.

Background

Fruit for our Twist of Fate Cabernet Sauvignon is sourced from Jack Kay's Bool Lagoon vineyard situated in the Limestone Coast region. The terra rossa soils and cool climate of this area make it a perfect location for growing flavoursome Cabernet.

Following harvest in early 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 1st fill and older French barriques and hogsheads for 9 months maturation prior to bottling.

Tasting Notes

Colour: Ruby red with purple hints.

Aroma: Dark, luscious fruits of blackcurrant and blackberry with some savoury notes of cedar and roasted coffee.

Palate: Cassis flavours are layered with dark chocolate and Christmas spices. Balanced by fresh, juicy fruits and bouncy acid, the wine has fine tannins and a smooth finish.

Food Match: Lamb chops with mint gremolata.

Cellaring: 5 to 8 years.

Analysis

Alcohol:	14.5%	TA:	6.2 g/L
RS:	1.6 g/L	pH:	3.53

