

SUBREGIONAL TREASURES

LOBETHAL

hesketh
WINES

ADELAIDE HILLS CHARDONNAY

2022 VINTAGE

These wines are a celebration of 'Place' and the intricate effect it has on the flavours of this wine. This special release is made to not only embody the Adelaide Hills, but to reflect the unique characteristics of the Lobethal sub region.

The fruit for this wine is sourced from David Neyle's vineyard in Lobethal at the northern end of the Adelaide Hills and from Lloyd's Meigunyah site in the south.

After picking on the 8th of April the fruit was pressed into new (20%) and second fill French oak barriques and hogsheads. Primary fermentation went for 30 days on full solids and aged in oak for eight months, the barrels were lees stirred monthly prior to bottling in June 2023.

WINEMAKER NOTES

- Colour:** Pale gold straw
- Aroma:** Fresh, aromatic nose of lemon sorbet and white peach with classic flint, white pepper and honeydew melon.
- Palate:** Finely structured, elegant and delicate. Food friendly notes of brioche and cream are cut through by clean natural acidity. Well balanced and complex.
- Food Match:** A pasta primavera with an Alfredo sauce, or a generous piece of creamy Udder Delights Brie and crackers.
- Cellaring:** 5 - 10 years.

ANALYSIS

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|-----------------|----------------|------------|-------|
| Alcohol: | 12.5% | TA: | 7 g/L |
| RS: | 0.4 g/L | pH: | 3.38 |
| Other: | Vegan friendly | | |

