

hesketh

DANGEROUS TYPE

MERLOT

LIMESTONE COAST



Background

The cool climate of the Limestone Coast growing region (located in the South-East corner of South Australia), and its diverse array of sub-regions, makes it the perfect fruit source for our Limestone Coast Selections.

Premium vineyards in each sub-region are selected not just for their cool-climate credentials, but also for their suitability to each variety. The wines are then crafted by our winemakers to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.

Vintage 2021

Merlot fruit for this wine comes from the Southern Coonawarra sub-district of the Limestone Coast. A location perfectly suited to this grape variety. Vintage conditions in 2021 were also ideal. Following harvest, the grapes were fermented in a 9T open top fermenter for 9-10 days at a cool temperature to increase aromatic retention. Pump-overs occurred daily to express fruit profile and obtain vibrant colour. All parcels completed malolactic fermentation in stainless steel before the wine was barrelled down to a combination of old and new (40%) French oak for 1 year of maturation prior to bottling in January 2023.

Tasting notes

Colour: Deep rich dark purple with bright red hues.

Aroma: An aromatic nose of mulberry and plum with earthy undertones and a hint of spice.

Palate: Generous and rich palate of blackberry, chocolate and a touch of red liquorice. Bright acidity and fine, chalky tannins blend into a smooth, lingering finish.

Food Match: Any tomato base Pizza.

Technical

Alc.: 14.3% **TA:** 5.89 g/L
RS: 0.6 g/L **pH:** 3.45



SUSTAINABLE
MINIMAL INTERVENTION
WINE GROWING

