

# hesketh

LOST WEEKEND

CHARDONNAY

LIMESTONE COAST



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 sourced from the premium growing region of the Limestone Coast. This wine is produced, blended and bottled into a fresh, fruit driven style which is perfect for everyday drinking or more salubrious occasions.

## Background

Sourced from 13 year-old-vines in Southern Coonawarra, the grapes for our 2019 Lost Weekend Chardonnay were picked from the 8th to the 12th of March.

Following harvest, the fruit was pressed off skins and the pressings were kept separate and fermented cool for 35 days.

The wine was then racked off gross lees to keep the style clean and crisp before being matured in stainless steel for 5 months prior to bottling.

Lost Weekend is a fresh and vibrant style of Chardonnay which will reward short to medium term cellaring. Best shared with a large group of friends over a big haul of freshly caught seafood!

## Tasting notes

**Colour|** Pale straw lemon.

**Aroma|** Fresh, aromatics of lime leaf, honeydew melon and a hint of buttery, toasty notes.

**Palate|** Flavours of lime, nectarine and fresh lemon. Crisp acidity with slight notes of brioche and creaminess on the finish.

**Food Match|** Crumbed fish tacos with homemade slaw and lime mayo.

## Technical

**Alc.|** 12.5%

**TA|** 6.0 g/L

**RS|** 4.1 g/L

**pH|** 3.35



SUSTAINABLE  
MINIMAL INTERVENTION  
WINE GROWING



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