

HEskETH

LOST WEEKEND

CHARDONNAY

LIMESTONE COAST



BACKGROUND

The cool climate growing conditions of the Limestone Coast (located in the South-East corner of South Australia), make it the perfect fruit source for this range of wines. Cool Climate fruit sourcing ensures the wines have generous amounts of natural acidity, an underlying theme of freshness and varietal character, and importantly, a high level of sophistication and a sense of place. Wines that reflect both the grape variety as well as the vineyards and sub-districts they're grown in.

VINTAGE 2025

2025 was a cooler than average growing season with a dry lead up to harvest. Low yields and an extended ripening period resulted in bright, fruitful wines.

Following harvest, the juice was pressed off skins then cool fermented in stainless steel. The wine was then racked off gross lees to keep the style clean and crisp. To add complexity, 20% of the blend was barrelled down for maturation in new French oak barriques for 4 months.

Lost Weekend is a fresh and vibrant 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 NOTE

- Colour: Straw yellow with green hues.
- Nose: Ripe melon, sweet stone fruit and florals.
- Palate: White peach and melon with crisp acidity. Notes of brioche and a creamy finish.
- Serving: Crumbed fish tacos with homemade slaw and lime mayo.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry < 1.9 g/l
TA	6.52
pH	3.24

