

SMALL BATCH

CHARDONNAY

ADELAIDE HILLS
2025

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

BACKGROUND

Our Small Batch wines are a celebration of the Adelaide Hills growing region, its various cool climate sub-districts and the varieties that thrive under those growing conditions. These wines are made without compromise, drawing on our exceptional fruit sources and the skills of our incredibly experienced winemaking team. The simple objective is the highest quality standards and exceptional value.

Whilst winemaking artefact plays a significant role in shaping these wines, the intent is fundamentally about purity and expression of site.

VINTAGE 2025

Chardonnay from the Balhannah sub-region which is one of the coldest sites in the Adelaide Hills. Fruit was hand-picked then whole-bunch pressed. Pristine juices were managed oxidatively and racked to French oak barriques (25% new) for fermentation, with a portion of lees added back to support the ferment and achieve measured flinty / reductive characters. Bâtonnage (lees stirring) occurred fortnightly to build complexity and all components completed malo-lactic fermentation. After nine months in oak, barrels were carefully selected to build the final blend.

TASTING NOTE

Colour: Straw yellow with hints of green.

Aroma: Lively and fresh nashi pear, white florals, stone fruit, subtle struck match and oak characteristics.

Palate: Ripe notes, citrus spice, nougat and creamy cashews, flint, finesse and minerality.

Serving: White sauce pasta.

TECHNICAL

Alcohol	13%
Residual Sugar	Dry – 1.5 g/L
TA	6.57
pH	3.23

