

WOODSIDE

GAMAY

ADELAIDE HILLS
VINTAGE 2025

hesketh
WINES

BACKGROUND

Our regional wines are a celebration of South Australia's pedigree cool climate growing regions 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

In 2025, relatively dry but warm conditions from allowed for an even fruit set and healthy canopy growth, with enough warmth to build flavour. The season's low disease pressure, yielded concentrated, pristine fruit that promises exceptional quality in the cellar.

Fruit for this wine was hand-picked to keep whole bunches intact at harvest and then destemmed without crushing to allow for whole-berry fermentation in 2T open fermenters. A portion of the bunches were held back for a 100% whole bunch ferment to achieve carbonic maceration. As soon as the ferment was complete and zero baumé recorded, the fruit was pressed. The wine was then matured in seasoned French oak for six months.

TASTING NOTE

Colour: Striking purple hues.

Aroma: Floral and fragrant, with berries and a hint of dried spice.

Palate: Rustic and juicy, with bright cranberry acidity, fine tannins, and an elegant, lingering finish.

Serving: Charcuterie + pâté, or chilled if desired.

TECHNICAL

Alcohol	13%
Residual Sugar	Dry – 2 g/L
TA	5.8
pH	3.43

