

HESKETH

DANGEROUS TYPE
MERLOT
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 our Limestone Coast Selections. 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

Merlot fruit for this wine comes from the Southern Coonawarra sub-district of the Limestone Coast.

Following harvest, Merlot grapes were fermented in a 9T open top fermenter 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 (30%) French oak for maturation prior to bottling.

TASTING NOTE

- Colour:** Rich purple with red hues, bursting with colour.
- Nose:** Briary, rich mulberry and spice, blue fruits with choc mocha oak notes.
- Palate:** Soft, juicy and generous, with rich fruit and soft, plush tannins.
- Serving:** Any tomato base Pizza.

TECHNICAL

Alcohol	14%
Residual Sugar	Dry – 1.0 g/l
TA	6.50
pH	3.37

