

HEskETH

UNFINISHED BUSINESS

PINOT NOIR

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

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.

This wine is made in a way that allows the juicy intensity of this parcel of fruit to shine. A small portion of whole-berry ferment giving the wine a lovely aromatic lift. Some older oak maturation for palate texture and complexity.

TASTING NOTE

- Colour: Bright, ruby red with a tinge of purple.
- Aroma: Ripe cherry and raspberry. A hint of spice and earthy notes add an extra layer of complexity.
- Palate: Light-medium bodied with primary red fruits. The juicy acidity and plush tannin make this a highly drinkable and very moreish wine.
- Serving: Pizza. Pizza. Pizza.

TECHNICAL

Alcohol	13%
TA	5.30
pH	3.49

