HESKETH

WILD AT HEART
ROSÉ
LIMESTONE COAST



VINTAGE 2022

Grapes for our Art Series wines are sourced from a selection of premium vineyards within the renowned Limestone Coast growing region. The diversity in climate and geography makes it the perfect fruit source for the equally diverse Art Series range.

Vineyards are carefully selected based on their suitability for each wine's individual personality. We look to warmer sub-regions for reds and cooler sub-regions for the whites. The wines are then crafted to a consistent style and quality, which is perfect for everyday drinking or more salubrious occasions.



Background

Our 2022 Wild at Heart Rosé is made up of the free-run juice from grapes grown in the Wrattonbully sub-district of the Limestone Coast. The plush, delicate qualities of the fruit are perfect for a crisp, aromatic, dry Rosé.

The grapes were fermented in stainless steel with only a short time on skins to achieve the perfect blush colour. Fermented to dry, this Rosé retains its clean fruit flavours but as the name suggests, it is Wild at Heart with bright acidity giving it a fresh, playful finish.

Tasting notes

Colour: Pale Rosé.

Aroma: Lifted and aromatic with notes of green apple and hints of citrus.

Palate: Steely acidity sits comfortably alongside bright natural fruits resulting in an overall texture which is superb. Hints of peach, apple and grapefruit lead into a dry, crisp finish.

Food Match: The perfect aperitif!

Technical

Alcohol: 12.5% **TA:** 6.6 g/L
RS: 2.7g/L **pH**: 3.21

SUSTAINABLE MINIMAL INTERVENTION WINE GROWING

VEGAN FRIENDLY

www.heskethwinecompany.com.au | kim.hesketh@heskethwinecompany.com.au | 08 8362 8622