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### 澳洲 Hesketh Lost Weekend Chardonnay 霞多麗



Hesketh Art系列葡萄酒代表了南澳洲最好的葡萄酒-南澳洲是世界上最著 名和最多元化的增長地區之一。這些葡萄酒的葡萄均來自石灰石海岸優質 的產區。這款酒經過生產,調合和瓶裝後成為新鮮的水果驅動型酒,非常 適合日常飲用。

### 關於品種

我們的2019年LostWeekend霞多麗所使用的葡萄採自南部庫納瓦拉 (Coonawarra)的13年葡萄藤,於3月8日至12日採摘。

收成後,將果實從果皮上壓下,將壓榨物分開並發酵冷卻35天。然 後將酒從大酒糟中取出,以保持酒體的清潔和酥脆,然後在裝瓶前 在不銹鋼中熟化5個月。

Lost Weekend 霞多麗的一種新鮮而充滿活力的霞多麗風格,將獎勵 中短期的酒窖。滴合與一大群朋友搭配海鮮飲用!

### 品飲紀錄

顔色| 淡檸檬草

香氣 | 新鮮的香檸檬葉,哈蜜瓜和淡淡的奶油烤麵包的香

氣。

口感 | 萊姆,油桃和新鮮檸檬的味道。酸度較脆,

略帶奶油蛋捲和奶油味。

食物搭配上 魚塔可搭配自製的涼拌菜絲和酸橙蛋黃醬

酒窖 |

#### 產品分析

酒精 | 12.5% 總酸度 | 6.0 g/L

殘糖 4.1 g/L pH值 | 3.35







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# LOST WEEKEND CHARDONNAY



The Hesketh Art Series wines represent the best of our home state, South Australia - one of the most celebrated and diverse growing regions in the world.

Grapes for these wines are sourced from the premium growing region of the Limestone Coast. This wine is produced, blended and bottled into a fresh, fruit driven style which is perfect for everyday drinking or more salubrious occasions.

### **Background**

Sourced from 13 year-old-vines in Southern Coonawarra, the grapes for our 2019 Lost Weekend Chardonnay were picked from the 8th to the 12th of March.

Following harvest, the fruit was pressed off skins and the pressings were kept separate and fermented cool for 35 days.

The wine was then racked off gross lees to keep the style clean and crisp before being matured in stainless steel for 5 months prior to bottling.

Lost Weekend is a fresh and vibrant style of Chardonnay which will reward short to medium term cellaring. Best shared with a large group of friends over a big haul of freshly caught seafood!

### Tasting notes

Colour Pale straw lemon.

Aroma| Fresh, aromatics of lime leaf, honeydew melon and

a hint of buttery, toasty notes.

Palate| Flavours of lime, nectarine and fresh lemon. Crisp

acidity with slight notes of brioche and creaminess

on the finish.

Crumbed fish tacos with homemade slaw and lime Food Match

mayo.

### **Technical**

**Alc.** | 12.5% **TA** | 6.0 g/L

**RS** | 4.1 g/L **pH** | 3.35







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CHARDONNAY

