

# H E S K E T H

## 澳洲 Hesketh Twist of Fate Cabernet Sauvignon 卡本內蘇維翁



Hesketh Art系列葡萄酒代表了我們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。這些葡萄酒的葡萄僅在石灰石海岸的優質乾式葡萄種植區種植，這些地區最適合每種葡萄酒風格。然後將葡萄酒混合，然後裝瓶，以新鮮的水果驅動風格，非常適合日常飲用-或更富於挑戰性的場合。

### 關於品種

Twist of Fate卡本內所使用的水果來自傑克·凱（Jack Kay）位於石灰石海岸地區的布爾瀉湖葡萄園。該地區的羅莎土壤和涼爽的氣候使其成為種植美味赤霞珠的理想場所。

4月初收成後，將果實在不銹鋼開放式發酵罐中發酵7天。蘋果酒中的蘋果乳酸發酵也完成了，以保持新鮮度和芳香性。然後將共混物桶裝至第一個填充料，然後將較舊的法國木桶和豬頭桶成熟9個月，然後再裝瓶。

### 品飲紀錄

- 顏色 | 寶石紅色，帶點紫色
- 香氣 | 黑醋栗和黑莓的深色水果，帶有雪松和烘焙咖啡的美味香氣。
- 口感 | 卡西斯（Cassis）口味中夾雜著黑巧克力和聖誕香料。該酒以新鮮多汁的水果和彈性酸平衡，單寧細膩，口感光滑。
- 食物搭配 | 羊排配薄荷義式香料
- 酒窖 | 5-8年

### 產品分析

- 酒精 | 14.5%
- 總酸度 | 6.2 g/L
- 殘糖 | 1.6 g/L
- pH值 | 3.53



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# H E S K E T H

TWIST OF FATE

**CABERNET SAUVIGNON**

LIMESTONE COAST



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 grown only in premium dry-grown sub regions of the Limestone Coast which are best suited to each wine style. The wines are then blended before bottling to a fresh, fruit driven style which is perfect for everyday drinking - or more salubrious occasions.

## Background

Fruit for our Twist of Fate Cabernet Sauvignon is sourced from Jack Kay's Bool Lagoon vineyard situated in the Limestone Coast region. The terra rossa soils and cool climate of this area make it a perfect location for growing flavoursome Cabernet.

Following harvest in early April, the fruit was fermented in stainless steel open fermenters for 7 days. Malolactic fermentation was also completed in stainless steel to retain freshness and aromatics. The blend was then barrelled down to 1st fill and older French barriques and hogsheads for 9 months maturation prior to bottling.

## Tasting notes

- Colour|** Ruby red with purple hints.
- Aroma|** Dark, luscious fruits of blackcurrant and blackberry with some savoury notes of cedar and roasted coffee.
- Palate|** Cassis flavours are layered with dark chocolate and Christmas spices. Balanced by fresh, juicy fruits and bouncy acid, the wine has fine tannins and a smooth finish.
- Food Match|** Lamb chops with mint gremolata.
- Cellaring|** 5 to 8 years.

## Technical

**Alc. |** 14.5%

**TA |** 6.2 g/L

**RS |** 1.6 g/L

**pH |** 3.53



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