

# Heggies

## HEGGIES VINEYARD *EDEN VALLEY*

Heggies Vineyard is the sort of place a man would sit on his horse in silence at sunset and marvel at the ways of nature. Through the combination of innovative viticultural practices and unique terroir, this challenging and picturesque estate vineyard produces distinctive, balanced wines – beautifully structured and long on flavour.

Nestled in the high country of Eden Valley, Heggies Vineyard is situated at an altitude of 550m above sea level where the soil is a thin layer of grey sandy loam over clay and decomposed rock. With only 787mm of average annual rainfall, the vines compete vigorously for moisture and nutrients, producing wines of full flavour, finesse and balance.

### >500m CHARDONNAY 2016

Heggies Vineyard >500m Chardonnay derives its name from our Estate Vineyard perched in the high country of Eden Valley, some 500 metres above sea level. The combination of cool climate and altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. This is a fresh expression of Chardonnay which exhibits the provenance of the Heggies Vineyard, and our extensive experience over many years of working with the variety, on this site in Eden Valley.

Fruit is selected from blocks on the Estate with more sheltered, north westerly aspects on shallow clay. These blocks have been planted to a combination of the original Burgundian clones which were introduced through our Nursery in the early 1990s, as well as the more recent clonal selections from Burgundy. These recent clonal additions add an extra layer of interest and diversity to the final blend.

Pale straw with green gold reflections. The wine shows fresh aromas of citrus zest, quince and white flowers, with an underlying hint of spicy oak. A zesty and lively palate, with ripe quince and stone fruit flavours, balanced by a crisp acidity which drives the palate length. Subtle nuances of fine French oak complement the fresh varietal expression.

Lovely accompaniment to gravlax and fennel salad or warm caramelised oyster mushrooms with fennel.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	22nd - 27th February
TREATMENT	Fermented and matured for 4 months in French oak barriques; 20% of blend (5% new oak), balance 1 year and older.
ALC/VOL	13%
TOTAL ACID	5.5 g/L
pH	3.22