

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 520m 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.

Estate CHARDONNAY 2016

Heggies is our Estate Vineyard perched in the high country of Eden Valley where the combination of cool climate and altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. There are three favoured Burgundian clones on the Estate providing the majority of the vines and a range of flavour opportunities.

Fruit for this wine is selected from the older blocks on the Estate with a range of aspects. These blocks are characterised by their very shallow topsoils which are strewn with quartz on well drained slopes. The vines yield low crops, which consistently produce Chardonnay of outstanding flavour intensity. The combination of clones in this blend exhibits our extensive experience over many years of working with the variety, on this site in Eden Valley.

Pale green gold in colour. Aromas of fresh peach and white fleshed nectarines are overlaid by notes of citrus zest and roasted hazelnuts. This vineyard consistently produces wines with a distinct and lively minerality to their palate structure. Flavours of fresh stone fruit, hazelnut nougat and citrus combine together with a fine creamy texture underpinned by a flinty linear drive.

Outstanding with poached Atlantic salmon and a citrus hollandaise sauce, or grilled asparagus and an egg free hollandaise.



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| REGION | Eden Valley |
| WINEMAKER | Teresa Heuzenroeder |
| HARVESTED | 10th - 24th February |
| TREATMENT | Fermented & matured for 11 months in new French oak barriques (30%), one year old French oak barriques (31%), balance in older French oak barriques. |
| ALC/VOL | 13% |
| TOTAL ACID | 5.0 g/L |
| pH | 3.30 |
| CELLARING | Cellar up to 10 years, will peak in 5-7 years. |

VEGAN FRIENDLY