

# 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 in flavour.

Nestled in the high country of Eden Valley, Heggies Vineyard is situated at an altitude of 530m above sea level where the soil is a thin layer of grey sandy loam over clay and decomposed rock. With low average annual rainfall, the vines compete vigorously for moisture and nutrients, producing wines of full flavour, finesse and balance.

### CLOUDLINE CHARDONNAY 2018

The Heggies Vineyard Cloudline Chardonnay derives its name from our family owned vineyard perched in the high country of Eden Valley, more than 500 metres above sea level. During the cold months of Autumn and Winter the vineyard is often shrouded in low lying fog and cloud. 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 estate and our extensive experience working with the variety on this site.

Fruit is selected from blocks with sheltered, north-westerly aspects on shallow clay. These blocks have been planted to a combination of the

original Burgundian clones which were introduced in the early 1990's, along with more recent clonal selections from Burgundy. These more recent additions contribute an extra layer of interest and diversity to the final blend.

Pale straw with tints of green-gold, the wine shows lifted aromas of citrus curd, quince and lemon myrtle. The palate is fresh and zesty. Flavours of stone fruits and quince lead onto a generous fruit driven mid-palate with a fine, creamy texture reminiscent of lime brûlée. This is balanced by a crisp citrus acidity which drives the length of the palate and a subtle chalky finish.

**Lovely accompaniment to grilled nectarine salad with either chicken, mozzarella and mint or rocket, balsamic and roasted cashews.**



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REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	February & March
TREATMENT	Fermented and matured for 10 months in French oak barriques; 20% of blend (5% new oak), balance 1 year and older.
ALC/VOL	12.5%
TOTAL ACID	5.8 g/L
pH	3.13

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