

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.

BOTRYTIS RIESLING 2017

Heggies Vineyard is blessed with a number of different meso climates across the site, with slope and aspect giving significant variances. The vineyard parcel for the Botrytis Riesling almost chooses itself, situated on a gentle westerly slope with trees providing shelter on three sides and a dam forming the border at the base of the vineyard. These factors lead to more humid, still conditions, with morning fog that is perfect for the development of Botrytis cinerea.

Botrytised grapes were selectively hand harvested in two separate batches, the first when berries were still quite juicy with very pure fruit and delicate Botrytis character. The second batch were allowed to develop much further to produce concentrated Botrytis aromas, flavours and palate lusciousness. The grapes were whole bunch pressed followed by a cool, even fermentation to retain freshness and fruit purity.

Pale gold with green-gold tints. While young the aromas are pure and fresh with delicate notes of dried pear, cumquat and white flowers, with time these aromas will develop more complexity and richness moving to beeswax, marmalade and candied citrus zest. The palate is elegant and restrained with a subtle lusciousness on the mid palate which will develop more complexity over time. Flavours of dried stone fruits and cumquat zest are complemented by a fine seam of acidity leading to a refreshing, rather than cloyingly sweet finish.

Wonderful aperitif with paté or equally enjoyable at the end of a meal with a cheese plate or dessert; roasted pears with walnut and ginger.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	3rd & 23rd May
ALC/VOL	10%
TOTAL ACID	6.9 g/L
pH	3.37
RESIDUAL SUGAR	137 g/L
CELLARING	Perfect to drink now and will cellar for 5 years.

VEGAN FRIENDLY