

# 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.

### ESTATE CHARDONNAY 2017

Heggies Vineyard is perched in the high country of Eden Valley where the combination of cool climate and high altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. The majority of the estate comprises of three favoured Burgundian clones that provide a range of flavour opportunities for Heggies Chardonnay.

Fruit for this wine is selected from the older blocks on the estate with a range of aspects. These blocks are characterised by their 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 working with the variety in Eden Valley.

Pale green-gold in colour. Fresh and fragrant aromas of stone fruits, grapefruit pith and citrus zest with subtle hints of roasted hazelnuts and spicy oak. The Heggies Vineyard consistently produces wines with distinct and lively minerality. Flavours of white fleshed nectarines, grapefruit and nougat are complemented by a fresh peach sorbet-like texture on the mid-palate and a long drive of fresh citrus acidity to finish. A wine of fine restraint that reflects the cool conditions of the 2017 vintage. Restrained in its youth this wine will continue to build richness and texture with long term cellaring.

Lovely accompaniment to pan seared crispy skin salmon and citrus hollandaise sauce or tofu scramble with grilled asparagus.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	Handpicked 9 - 24 March
TREATMENT	Fermented and matured for 10 months in new French oak barriques (30%), one year old French oak barriques (32%), balance in older French oak barriques.
ALC/VOL	12.5%
TOTAL ACID	6.2 g/L
pH	3.32