



Heggies Vineyard Botrytis Riesling 2011

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 the 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.



WINEMAKING / VITICULTURE

At Heggies Vineyard we are blessed with a number of different meso climates across the vineyard, caused by the topography of the site. Consequently, the vineyard parcel for our Botrytis Riesling almost chooses itself. It is situated on a gentle north-west slope with trees providing shelter on three sides and a dam forming the border at the bottom of the vineyard. These factors lead to humid, still conditions and morning fogs that are perfect for the development of botrytis cinerea.

The botrytised riesling grapes were selectively hand harvested – a necessity for botrytis riesling as the bunch stems become fragile and easily fall off. Whole bunch pressing, a cool, even fermentation and minimal handling were used to ensure the retention of pure fruit characters. The ferment was stopped only when the desired balance between sugar, acid and alcohol was reached.

The Heggies Botrytis Riesling 2011 has a bright, green gold hue, with aromas reminiscent of glacé citrus, figs and pineapple overlain with a lifted white floral musk and apricot botrytis notes. The palate is opulent and delicately balanced between sweetness and fresh acidity; it shows fine floral notes and honeyed citrus zest. The flavour lingers on the palate, finishing with the refreshing minerality found in all Heggies Vineyard white wines.

Best enjoyed with desserts but also is an excellent aperitif served super chilled with pâté.

VINTAGE CONDITIONS

The 2010-11 growing season started well, with plentiful rain ensuring our dams were full for the first time in years. A challenging season then ensued, with the rain continuing throughout spring and summer. It is an outstanding testament to the skill and experience of vineyard manager Darrell Kruger that he was able to deliver to the winery exceptional grapes during a demanding year.

The prevailing conditions were actually perfect in our selected area of the vineyard for natural botrytis growth. The Riesling grapes harvested for this wine showed the ideal degree of botrytis and sugar concentration which produced a wine of finesse and balance.

VINTAGE INFORMATION

Vintage	2011
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	12th & 13th April 2011
Alc/Vol	10%
Total Acid	10.9 g/L
pH	3.17
Residual Sugar	190 g/L
Cellaring	5 years

