

Heggies

Heggies Vineyard Botrytis Riesling 2012

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.

A bright gold colour with green hints, the tantalizing and intense Heggies Vineyard botrytis Riesling 2012 greets you with aromas of almond meal, complex floral notes, bees wax, white pepper and cardamom, ending with brightness of homemade orange marmalade. Full and sweet, the wine shows freshness of lime zest with mouth-watering acidity delivering drive and precision. The wine has nuances of bees wax and marmalade; there is a satisfying texture along with purity and delicacy.

This dessert wine would be fantastic as an aperitif or served at the end of the evening with a plate of cheese and paté.

VINTAGE CONDITIONS

The 2011 winter in Eden Valley was slightly warmer than usual, with the mean minimum temperature several degrees higher and rainfall consistently lower than the average. A mild summer with cool nights helped Eden Valley Riesling to develop great flavours. Higher than average summer rain helped keep the vines in great shape and the grapes fresh. Early rain in March then led into a dry April, with moderate temperatures giving the grapes time to develop the desired botrytis cinerea growth. The natural growth developed slowly but surely, allowing the grapes to naturally desiccate, giving the fruit a lovely covering of clean botrytis cinerea.

VINTAGE INFORMATION

Vintage	2012
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	11th & 17th May 2012
Alc/Vol	11%
Total Acid	7.5 g/L
pH	3.22
Residual Sugar	146 g/L
Cellaring	Now to 5 years

