



## Heggies Vineyard Chardonnay 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 nutrient, producing wines of full flavour, fineness and balance.*



### WINEMAKING | VITICULTURE

Heggies could be called viticultural "struggle country". The winters are cold and wet, summers mild but very dry and the soils are thin and gravelly on well drained slopes. This gives low yields but consistently produces grapes of outstanding flavour intensity. There are seven different selections of Chardonnay in Heggies Vineyard, with three favoured Burgundian variants comprising the majority of the vines. The vines are shy bearing, giving grapes of intense flavour. Hand picking and gentle whole bunch pressing minimises the extraction of tannins and preserves natural fruit aromas.

The wine is a pale lemon yellow colour with an intense bouquet opening with aromas of lemon blossom, sage and baking bread melded with nuances of cream and nougat. Line and length are the hallmarks of an outstanding wine and is a signature of the Heggies Vineyard Chardonnay.

The palate builds with creamy fullness reminiscent of peaches and cinnamon and "struck match" flintiness from the wild yeasts.

The wine will peak in 5 to 7 years and will continue to offer pleasure and interest for at least 10 years. This Heggies Vineyard Chardonnay would be an excellent counterpoint to Asian fusion cuisine; try with poached fish.

### VINTAGE CONDITIONS

The 2011 Eden Valley winter was warmer than usual with the mean minimum temperature being several degrees higher than average and the rainfall consistently lower. These mild conditions allowed an even bud burst and shoot growth in spring followed by good cropping levels being established at fruit set. Mild summer conditions and cool nights helped develop great flavours and sugar to acid balance. Slightly higher than average rainfall from November through to harvest in March enhanced this flavour balance and maintained an even ripeness and freshness.

For more information visit <http://www.heggiesvineyard.com>

### VINTAGE INFORMATION

Vintage	2012
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	23rd February to 7th March
Treatment	Fermented and matured for 12 months in new French oak barriques (28%), one year old French oak barriques (37%), balance in older French oak barriques.
Alc/Vol	13%
Total Acid	6.4 g/L
pH	3.21

