



Heggies Vineyard Chardonnay 2013

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 Vineyard 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 lively nose of peach and nectarine with an edgy citrus tang of cumquats. Line and length are the hallmarks of an outstanding wine and is a signature of the Heggies Vineyard Chardonnay.

The palate opens with stone fruit and builds to the mouth-filling complexity and texture of warm brioche. Interest is held by a rich creamy finish. All Heggies Vineyard wines show an excellent minerality that contributes to the length and finesse.

The wine will peak in five to seven years and will continue to offer pleasure and interest for at least 10 years. This Heggies Vineyard Chardonnay would be an excellent accompaniment to Asian fusion cuisine; try with steamed fish and ginger.

VINTAGE CONDITIONS

After a drier than average Eden Valley winter, budburst began in the middle of September. The post veraison growing season conditions were, for the most part, dry and warm, with rainfall over the growing season well below average. While summer temperatures were slightly above average, Eden Valley experienced few heat extremes. The mild weather, together with lower than average crops, and the absence of any rain led to a smooth, even and undisrupted harvest of Chardonnay at Heggies Vineyard.

VINTAGE INFORMATION

Vintage	2013
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	19th February to 1st March 2013
Treatment	Fermented and matured for 11 months in new French oak barriques (24%), one year old French oak barriques (23%), balance in older French oak barriques.
Alc/Vol	12.5%
Total Acid	5.1 g/L
pH	3.24



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