

# Heggies

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 on flavour.

Nestled in the high country of 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.

## Chardonnay 2014

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 gravely on well drained slopes. This gives low yields, yet consistently produces grapes of outstanding flavour intensity. There are five blocks 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.

Pale lemon yellow in colour, the wine has an intense lively nose of peach and nectarine with an edgy citrus tang of lime and citron. Line and length are the hallmarks of an outstanding wine and are the backbone of the Heggies Vineyard Chardonnay. The palate opens with stone fruit and cashews building to the mouth-filling complexity and texture of warm brioche. The tasters interest is held by the rich cream and nougat finish. All Heggies Vineyard wines show an excellent minerality that contributes to the length and finesse.



REGION	Eden Valley
WINEMAKER	Peter Gambetta
HARVESTED	24th February - 19th March 2014
TREATMENT	Fermented and matured for 11 months in French oak barriques; 44% new, 49% one year old and balance in older.
ALC/VOL	12.5%
TOTAL ACID	6.0 g/L
pH	3.17
CELLARING	Will peak in 5-7 years and will continue to offer pleasure and interest for at least 10 years.



Outstanding accompanying seared scallops with herbed butter pan sauce or as a counterpoint to Asian fusion cuisine such as steamed snapper and ginger.