

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.

ESTATE CHARDONNAY 2015

Heggies is our Estate Vineyard perched in the high country of Eden Valley where the combination of cool climate and altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. There are three favoured Burgundian clones on the Estate providing the majority of the vines and a range of flavour opportunities.

Fruit for this wine is selected from the older blocks on the Estate with a range of aspects. These blocks are characterised by their very shallow topsoils which are strewn with quartz on well drained slopes. The vines yield low crops, which consistently produce Chardonnay of outstanding flavour intensity. The combination of clones in this blend exhibits our extensive experience over many years of working with the variety, on this site in Eden Valley.

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 is a signature of this vineyard. The palate opens with stone fruit and hazelnuts building to the mouth-filling complexity and texture of warm brioche. The vineyard always produces wines with excellent minerality that contribute to length and finesse; in this case underpinned by a fine creamy texture and nougat finish.

Outstanding with seared scallops and herbed butter pan sauce;
Asian fusion dishes like steamed snapper and ginger; or pair
with mushroom, caramelised onion and spinach tart.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	11th - 26th February
TREATMENT	Fermented & matured for 11 Months in new French oak barriques (35%), one year old French oak barriques (28%), balance in older French oak barriques.
ALC/VOL	13%
TOTAL ACID	6.2 g/L
pH	3.26
CELLARING	Cellar up to 10 years, will peak in 5-7 years.