

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 in flavour.



CLOUDLINE CHARDONNAY 2019

COLOUR

Pale straw with green tints.

AROMA

Fresh peach and quince with subtle hints of native wild flowers and lemon myrtle.

PALATE

Zesty and refreshing with generous stone fruit flavours and fine creamy texture. The palate is underpinned by fresh citrus acidity and savoury, grapefruit finish.

PAIRING

Enjoy with grilled nectarine salad with either chicken, mozzarella and mint or rocket, balsamic and roasted cashews.

TERRIOR/PROVENANCE/REGION

The Heggies Vineyard Cloudline Chardonnay derives its name from the cold months of autumn and winter when the vineyard is often shrouded in low lying fog and cloud. Perched in the high country of Eden Valley where the combination of cool climate and high altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. Fruit is selected from blocks that have been planted to a combination of the original Burgundian clones which were introduced in the early 1990's, along with more recent clonal selections that contribute an extra layer of interest and diversity to the final blend.

VINTAGE CONDITIONS

Rainfall throughout winter and the growing season was below average in Eden Valley. A windy spring and continued lack of rainfall led to below average crops being set for all varieties across the region. Warm, dry conditions persisted throughout vintage resulting in wines with bright fruit aromas, flavours and good levels of natural acidity.

TECHNICAL INFORMATION:

WINEMAKER	Teresa Heuzenroeder
HARVESTED	February & March 2019
REGION	Eden Valley
TOTAL ACIDITY	5.5 g/L
PH	3.28
SO2	56 mg/L
RESIDUAL SUGAR	0.9 g/L
ALCOHOL	13%
TREATMENT	Fermented & matured for 7 months in French oak barriques; 20% of blend in 5% new oak and the balance 1 year and older.
CELLARING	This is a fresh expression of Chardonnay which is best enjoyed as a younger wine.

