

HEGGIES

VINEYARD

EDEN VALLEY



Heggies Vineyard is the sort of place where a person would sit on their horse in silence at sunset and marvel at the ways of nature. Through the combination of innovative viticultural practices and unique terroir, this challenging yet picturesque estate vineyard produces distinctive, balanced wines - beautifully structured and long in flavour.

ESTATE RIESLING 2020

COLOUR

Pale straw with green-gold tints.

AROMA

Fragrant citrus blossom and lime zest with hints of lemongrass and bath salts.

PALATE

Fine, elegant restraint and drive of natural acidity through the length of the palate. Flavours of citrus curd, fresh lemon and lime zest, perfectly in balance with the refreshing slaty texture which lingers on the finish.

PAIRING

Enjoy with Asian spiced shredded chicken salad or a green mango and crisp noodle salad.

TERRIOR/PROVENANCE/REGION

Nestled in the high country of Eden Valley, Heggies Vineyard is situated at an altitude of 500m above sea level where the soil is a thin layer of grey sandy loam over clay and decomposed rock. With only 787mm of average rainfall, the vines compete vigorously for moisture and nutrients, producing wines of full flavour, finesse and balance.

VINTAGE CONDITIONS

Two dry winters and a warm, windy spring led to variable berry set, while warmer than average conditions in December and early January kept berries small and yields low. Welcome rainfall at the end of January refreshed the vineyard and the season changed to milder day and night temperatures, perfect for retaining high levels of natural acidity and bright fruit flavours.

TECHNICAL INFORMATION:

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| WINEMAKER | Teresa Heuzenroeder |
| HARVESTED | 29 February 2020 |
| REGION | Eden Valley |
| TOTAL ACIDITY | 6.75 g/L |
| PH | 2.96 |
| SO2 | 96 mg/L |
| RESIDUAL SUGAR | 1.3 g/L |
| ALCOHOL | 12% |
| TREATMENT | Unoaked for freshness and fruit purity |
| CELLARING | Drink now or will reward careful cellaring for a number of years. |

