

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.



RESERVE CHARDONNAY 2017

COLOUR

Very pale gold with green tints.

AROMA

Complex aromas of white peach, nectarines and hazelnut nougat are overlaid by notes of struck flint and spicy French oak.

PALATE

Flavours of stonefruit, grapefruit zest and roasted hazelnuts are complemented by racy acidity, taut minerality and fine creamy texture.

PAIRING

Enjoy with pan seared scallops with pea puree and crispy pancetta or potatoes au gratin.

TERRIOR/PROVENANCE/REGION

A special site on the estate was planted in 1992 with three exceptional Bernard clones - 76, 95 and 96, providing a diverse range of aromas and textures. The combined effects of the surrounding native vegetation, high elevation and cooling breezes create the ideal micro-climate to make exceptional Chardonnay. Two parcels were handpicked and gently whole bunch pressed before fermentation with wild yeast. The wine remained on yeast lees with regular bâtonnage to increase palate texture and mouthfeel. Each barrel was assessed to determine inclusion in the final blend. The wine is matured in bottle for a minimum of 12 months before release.

VINTAGE CONDITIONS

A wet winter and spring completely replenished soil moisture levels. Spring and early summer temperatures were mild and below average, resulting in long, even ripening. The mild weather patterns continued into late summer and autumn leading to excellent retention of natural acidity with the resulting wines showing finesse and elegant restraint.

TECHNICAL INFORMATION:

WINEMAKER	Teresa Heuzenroeder
HARVESTED	9-18 March 2017
REGION	Eden Valley
TOTAL ACIDITY	6.8 g/L
PH	3.35
SO2	84 mg/L
RESIDUAL SUGAR	0.6 g/L
ALCOHOL	12.0%
TREATMENT	Fermented & matured for 16 months in French oak barriques (45% new, 40% one year old, balance older).
CELLARING	Already bottled aged and ready to enjoy on release, this wine will continue to gain more depth and complexity with further cellaring.

