

Heggies

Heggies Vineyard Riesling 2014

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 the 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 nutrient, producing wines of full flavour, finesse and balance.



WINEMAKING / VITICULTURE

Heggies Vineyard Riesling grapes are picked in the cool of the night and swiftly transported to our winery. There is minimal handling of the juice and only the free run portion is selected for the Heggies Vineyard Riesling 2014. The juice is fermented at cool temperatures using aromatic yeasts and blended early at the completion of fermentation.

At Heggies Vineyard there are a number of blocks of Riesling available, so when the final blend is made there are a variety of options to ensure each vintage is of consistently excellent quality.

Heggies Vineyard Riesling 2014 is a pale straw colour with an underlying green hue, showing fresh and alluring aromatics of citrus blossom, lemon grass and a touch of thyme. The palate is fresh and zesty, showing jasmine florals and a lemon drop acidity progressing to a tight, mineral finish. Heggies Vineyard Riesling is perfect to drink now and will cellar for 10 years. Freshly shucked oysters and Heggies Vineyard Riesling are an exquisite food and wine pairing.

VINTAGE CONDITIONS

There were good rains during the 2013 winter season, filling the Heggies Vineyard dams and the soil profile. Flowering was prolonged due to the cool weather and, as it was often windy, low crops were set for most Eden Valley Riesling blocks. Conditions were then fine and cool to mild throughout the ripening phase with the exception of a single storm event in mid February that dropped 150 mm of rain in 24 hours. This was worrying and although it delayed ripening by about 2 weeks there was no disease outbreak and our Riesling vineyards responded well. The 2014 Heggies Vineyard Riesling has excellent fruit presence and a pristine natural acid line; it's one to keep.

For more information visit <http://www.heggiesvineyard.com>

VINTAGE INFORMATION

Vintage	2014
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	1st to 20th March 2014
Alc/Vol	12%
Total Acid	7.5 g/L
pH	2.93
Residual Sugar	3.6 g/L
Cellaring	Perfect to drink now and will cellar for 10 years

