

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.

Nestled in the high country of Eden Valley, Heggies Vineyard is situated at an altitude of 530m above sea level where the soil is a thin layer of grey sandy loam over clay and decomposed rock. With low average annual rainfall, the vines compete vigorously for moisture and nutrients, producing wines of full flavour, finesse and balance.

RESERVE CHARDONNAY 2016

Heggies Vineyard Reserve Chardonnay comes from a special site on the estate that was planted in 1992 with three exceptional Bernard clones - 76, 95 and 96, that provide a diverse range of aromas and textures. Overlooking the Heggies Vineyard lake, 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 kept separate. The fruit was chilled overnight and then gently whole bunch pressed to minimise the extraction of skin phenolics and preserve natural fruit aromas. Fermentation was conducted with wild yeast and the wine remained on yeast lees with regular bâtonnage to increase palate texture

and mouthfeel. Each individual barrel was assessed to determine inclusion in the final blend. The wine was matured in bottle for a minimum of 12 months before release.

Pale gold with slight green-gold tints. Complex aromas of citrus curd, stone fruit and fresh figs with notes of struck flint, brioche and a hint of spicy French oak. The palate is layered and complex. Flavours of fresh peach compote, citrus zest and roasted hazelnuts are underpinned by a fine creamy texture and flinty bottle complexity. The taut Heggies minerality leads the wine to an elegant, lingering finish. Already bottled aged and ready to enjoy on release, this wine will continue to gain more depth and complexity with further cellaring.

Lovely accompaniment to pan seared scallops with pea puree and crispy pancetta or potatoes au gratin.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	Handpicked 10 - 26 February

TREATMENT	Fermented and matured for 11 months in French oak barriques & hogsheads (35% new, 45% one year old, 20% two to four years old).
ALC/VOL	12.5%
TOTAL ACID	5.5 g/L
pH	3.13