

# Heggies

## 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 on flavour.

Nestled in the high country of 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 nutrients, producing wines of full flavour, finesse and balance.

### ESTATE RIESLING 2017

Heggies Vineyard is our estate vineyard perched in the high country of Eden Valley where the combination of cool climate and altitude provide the ideal conditions for producing the distinctive, beautifully structured and balanced Riesling for which this region has become synonymous. Riesling was the foundation variety of Heggies Vineyard with the original plantings dating from 1975. Thin gravel soils, limited water and vine age ensure crop levels at Heggies Vineyard are moderate, producing wines with a characteristic quartz-like precision and the ability to age gracefully.

At Heggies Vineyard we ensure each vintage is of a consistently high quality. Grapes are picked in the cool of the night, with gentle handling of the free-run juice to retain maximum fruit aromatics. The juice is fermented at cool temperatures using aromatic yeasts to maintain fruit purity and freshness in the final wine.

Very pale straw with bright green tints. The nose shows lifted aromas of bath salts, citrus blossom and fresh lime zest. The palate is fresh and lively with the focussed line and length that is so characteristic of classic Eden Valley Riesling. Refreshing citrus zest and fresh green herb flavours are complemented by a fine lime acidity and an underlying mineral restraint. Perfect to drink now and will cellar for 10 years.

Exquisite with freshly shucked oysters or enjoy with green mango and crisp noodle salad.



REGION	Eden Valley
WINEMAKER	Teresa Heuzenroeder
HARVESTED	28th March - 4 April
ALC/VOL	11.5%
TOTAL ACID	6.5 g/L
pH	3.04
RESIDUAL SUGAR	1.8 g/L