

Heggies

Heggies Vineyard Chardonnay 2010

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, fineness and balance.



WINEMAKING | VITICULTURE

Heggies could be called viticultural "struggle country". The winters are cold and wet, summers mild but very dry and the soils are thin and gravelly on well drained slopes. This gives low yields but consistently produces grapes of outstanding flavour intensity. There are seven different selections of Chardonnay in Heggies Vineyard with three favoured Burgundian variants comprising the majority of the vines. The vines are shy bearing, giving grapes of intense flavour. Hand picking and gentle whole bunch pressing minimises the extraction of tannins and preserves natural fruit aromas.

A pale straw with green tints, this wine shows great intensity on the nose, with fruits such as nectarine and white peach complemented by subtle nuances of fine-grained French oak.

Line and length on the palate are the hallmarks of an outstanding Chardonnay and the Heggies Vineyard Chardonnay 2010 has those in abundance. The palate opens with fleshy stone and barrel ferment with further flinty textural complexity given by the wild yeasts. The wine will peak in 5 to 7 years and will continue to offer pleasure and interest for at least 10 years.

VINTAGE CONDITIONS

It was a joyful winter when the skies opened and rain filled our dams, which had been drained after several years of drought. Mild conditions prevailed through the growing season and the cooler season delayed harvest slightly. The fruit was hand-picked only when it was flavour ripe and when full balance was reached.

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

VINTAGE INFORMATION

Vintage	2010
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	February 15 to 26, 2010
Treatment	Fermented & matured for 11 Months in new French oak barriques (32%), one year old French oak barriques (40%), with the balance in older French oak barriques.
Alc/Vol	12.5%
Total Acid	5.4 g/L
pH	3.4

