

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.



ESTATE CHARDONNAY 2018

COLOUR

Pale green gold.

AROMA

Fragrant aromas of fresh stone fruits and citrus zest with subtle hints of roasted hazelnuts and a touch of flint.

PALATE

Flavours of freshly picked peaches and nectarines are complemented by a fine creamy texture on the mid palate, distinct and lively minerality and a refreshing citrus acid drive to finish.

PAIRING

Enjoy with pan seared crispy skin salmon and citrus hollandaise sauce or tofu scramble with grilled asparagus.

TERRIOR/PROVENANCE/REGION

Heggies Vineyard is perched in the high country of Eden Valley where the combination of cool climate and high altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. The majority of the estate is comprised of three favoured Burgundian clones providing a range of flavour opportunities. Fruit for this wine is selected from the older blocks on the estate which yield low crops and consistently produce Chardonnay of outstanding flavour intensity.

VINTAGE CONDITIONS

A wet winter in the Eden Valley set the vines up well for a healthy start to the growing season. Spring was drier than average providing good canopy growth. Summer days were warm and dry while nights remained cool throughout harvest which allowed the grapes to retain fresh fruit flavours and good levels of natural acidity.

TECHNICAL INFORMATION:

WINEMAKER	Marc van Halderen
HARVESTED	February & March 2018
REGION	Eden Valley
TOTAL ACIDITY	5.56 g/L
PH	3.16
SO ₂	72 mg/L
RESIDUAL SUGAR	0.9 g/L
ALCOHOL	12.0%
TREATMENT	Fermented and matured for 11 months in new French oak barriques (28%), one year old French oak barriques (25%) and the balance in older French oak barriques.
CELLARING	Restrained in its youth this wine will continue to build richness and texture with long term cellaring.

