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.

## Botrytis Riesling 2015

The Heggies Vineyard is blessed with a number of different meso climates across the site, with slope and aspect causing significant variances. The vineyard parcel for the Botrytis Riesling almost chooses itself, situated on a gentle westerly slope with trees providing shelter on three sides and a dam forming the border at the base of the vineyard. These factors lead to humid, still conditions with morning fogs that are perfect for the development of botrytis cinerea.

The botrytised grapes were selectively hand harvested with the fruit showing pure finesse, richness and balance. The grapes were whole bunch pressed and the juice given a cool, even fermentation to ensure the retention of the pure fruit characters.

Bright gold with green hints, this tantalising and intense botrytis wine greets you with notes of almond meal, complex florals, bees wax, white pepper and cardamom, ending with the brightness of cumquat marmalade. Full and rich, this Botrytis Riesling shows nectar along with mouth-watering acidity delivering drive and precision. The wine has a satisfying texture along with a purity and delicacy that leaves the taster desiring one last sip.



 REGION
 Eden Valley

 WINEMAKER
 Peter Gambetta

 HARVESTED
 14th May 2015

 ALC/VOL
 11%

 TOTAL ACID
 8.3 g/L

 pH
 2.97

 RESIDUAL SUGAR
 132 g/L

 CELLARING
 Now to 5 years

Fantastic as an aperitif with paté or to conclude a meal with dessert or a cheese plate; Gorgonzola Dolce would be a superlative match.