

Heggies

Heggies Vineyard Botrytis Riesling 2007

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 'terrior', 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

In the Heggies Vineyard we are blessed with a number of different meso climates across the vineyard with slope and aspect giving significant differences. The Vineyard parcel for our Botrytis Riesling almost chooses itself. It is situated on a gentle North West slope with trees providing shelter on three sides and a dam forming the border at the bottom of the vineyard. These factors lead to humid, still conditions and morning fogs that are perfect for the development of *Botrytis cinerea*.

The Botrytis Riesling grapes were selectively hand harvested then transferred to the winery for whole bunch pressing. A cool, even fermentation and minimal handling were used to ensure the retention of pure fruit characters, stopping only once the desired sugar/acid/alcohol balance was reached.

This Riesling is a highly perfumed botrytis wine with candied lemon peel, spice and dried apricot aromas. The palate is wonderfully balanced with fresh sweetness and fine acidity, showing fine floral notes and glace citron. The flavour lingers on the palate, finishing with the refreshing minerality found in all Heggies Vineyard white wines.

VINTAGE CONDITIONS

Vintage 2007 followed an extremely dry growing season. The drought presented a number of viticultural challenges, notably numerous days of cold weather throughout winter and spring, causing very low crops to be set. Fortunately with the vineyard slopes at Heggies, frost didn't strike. Natural rainfall in the Eden Valley was less than forty per cent of average and though drought often precludes the development of Botrytis, our selected site reached full Botrytis infection at the earliest harvest date on record. The growing conditions were so perfect that a small parcel of grapes reached the highest level of ripeness ever seen at Heggies Vineyard.

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

VINTAGE INFORMATION

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| Vintage | 2007 |
| Region | Eden Valley |
| Winemaker | Peter Gambetta |
| Harvested | 4th April 2007 |
| Alc/Vol | 11% |
| Total Acid | 7.1 g/L |
| pH | 3.25 |
| Residual Sugar | 167 g/L |

