

# Heggies

## Heggies Vineyard Chardonnay 2001

*The Heggies Vineyard was purchased in 1971 by Wyndham Hill Smith from his great friend, Colin Heggie. The label portrays Colin astride his horse Jack at sunset, surveying the first plantings in the fledgling vineyard.*

*Heggies is a single vineyard in the Eden Valley where the 'terroir' is encouraged to produce the distinctive Heggies wine styles. The soil is a thin layer of grey sandy loam over clay and decomposed rock - and vines compete vigorously for moisture and nutrient. An altitude of 550 m above sea level, 787 mm of annual rain, plus innovative viticultural practises produce wines of full flavour and balance.*



### WINEMAKING / VITICULTURE

At Heggies Vineyard, selected Burgundian Chardonnay clones have been strategically planted on low vigour, well drained sites. Close planting and a rigorous pruning regime has limited crop levels to 2 tonnes per acre.

The Chardonnay grapes were hand-picked and gently pressed through an air-bag tank press, enabling minimal extraction of skin phenolics and allowing preservation of the natural fruit aroma. High solids fermentation in French oak using indigenous yeast strains and extended contact on lees has increased the palate texture and mouthfeel.

### WINEMAKERS COMMENTS

The Heggies Vineyard Chardonnay 2001 is deep straw in colour with a distinct lime tinge and shows lifted aromas of cashew nuts and figs with subtle smokey oak tones. The palate is complex with fig, nectarine and citrus fruit flavours leaping from the glass. The wine's texture is intense with a creamy, nutty sensation accentuating the long lingering finish, while a tight mineral acidity intensifies the fruit flavour.

This wine will benefit from up to 6 years of careful cellaring.

### PRESS REVIEWS / AWARDS

GOLD Medal, Barossa Wine Show 2002, class 14, Dry White Chardonnay any Vintage

GOLD Medal, Hobart Wine Show 2002, class 36, Chardonnay

Winner of the Kubota Tractors Trophy 'Best Current Vintage Dry White' (classes 11-16) and

GOLD Medal winner Melbourne Wine Show 2001, class 13

### VINTAGE INFORMATION

<b>Vintage</b>	2001
<b>Region</b>	Eden Valley
<b>Winemaker</b>	Peter Gambetta
<b>Harvested</b>	3 March - 4 April 2001
<b>Oak Treatment</b>	10 months in French oak hogsheads and barriques -33% new oak, the balance in 1 year and older French oak
<b>Alc/Vol</b>	14.5%
<b>Total Acid</b>	6.2 g/L
<b>pH</b>	3.37
<b>Cellaring</b>	up to 6 years

