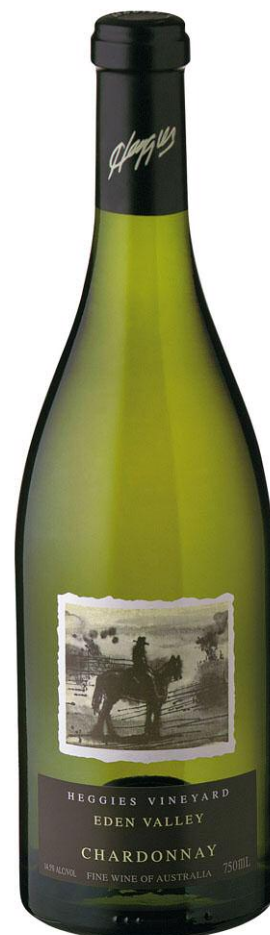




## Heggies Vineyard Chardonnay 2002

*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

2002 was an outstanding vintage in the Eden Valley, unfortunately this was balanced by a low quantity of fruit. Early spring rains and low temperatures during ripening, saw full flavoured grapes of exceptional quality.

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

Mid straw in colour with green tints, Heggies Vineyard Chardonnay 2002 is full and intense, offering complex aromas of stone-fruit and cashew, with hints of fine-oak. The palate is rich and deep, showing cashew and fig, intertwined with nectarine. Native yeasts and barrel stirring have given this wine a full-bodied, creamy texture with excellent length.

Enjoy now or careful cellaring will add further complexity.

### PRESS REVIEWS / AWARDS

Heggies Vineyard Chardonnay 2001:  
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 (class 13) Melbourne Wine Show 2001

### VINTAGE INFORMATION

<b>Vintage</b>	2002
<b>Region</b>	Eden Valley
<b>Winemaker</b>	Peter Gambetta
<b>Harvested</b>	April-May 2002
<b>Oak Treatment</b>	Matured for 9 months in French oak hogsheads and barriques - 40% new oak, the balance in 1 year and older French oak
<b>Alc/Vol</b>	14.5%
<b>Total Acid</b>	5.7 g/L
<b>pH</b>	3.42

