

Heggies

Heggies Vineyard Chardonnay 2003

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

The 2003 Eden Valley vintage will long be remembered as ideal. Warm, dry conditions persisted early in the growing season, setting moderate crops. This weather pattern continued until February when some much-needed rain topped up the soils. Cooler dry weather returned until harvest, allowing the orderly hand picking of all the blocks of Heggies Vineyard Chardonnay 2003 at their peak flavour development.

There are a number of different clones of Chardonnay at Heggies Vineyard with the French Bernard selections being favoured. The younger vines are trained on a vertically shoot positioned canopy and the older vines on a two-wire vertical framework; this gives a range of flavour opportunities. The vines are shy bearing, giving grapes of intense flavour.

Hand picking and gentle pressing minimises the extraction of skin phenolic and preserves natural fruit aromas. The picking and pressing regime gives fine juice with light solids. The whole juice fraction was fermented in new and previously used French oak barrels using native yeast strains.

The wine remained in contact with its yeast lees and was stirred on a three-week cycle, this has increased palate texture and mouth-feel. The definitive assemblage was conducted mid-December 2003 with only those barrels deemed superior making the final cut.

WINEMAKERS COMMENTS

The Heggies Vineyard Chardonnay 2003 is mid straw in colour with green tints. The nose offers full intensity with rich aromas of stone fruits, cashew and fine oak nuances. The palate is round, full and very complex showing peach and nectarine fruit notes with a yoghurt creaminess and a smooth lingering finish.

PRESS REVIEWS / AWARDS

5 STARS: "This Eden Valley chardonnay has been steadily improving over the years and this latest vintage may be the best yet".
Ralph Kyte-Powell and Huon Hooke, Uncorked (AUS), Spring 2004

VINTAGE INFORMATION

Vintage	2003
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	March-April 2003
Oak Treatment	Fermented and matured for 11 months in new French oak barriques (35%), one-year-old French oak barriques and hogsheads (32%), balance in older French oak barriques and hogsheads.
Alc/Vol	14.5%
Total Acid	6.2 g/L
pH	3.41
Cellaring	enjoy now or cellar to gain further complexity

