

Heggies

Heggies Vineyard Riesling 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

Warm, dry conditions early in the 2002/2003 growing season produced moderate crops. In February much-needed rain topped up the soils, followed by cooler, dry weather until harvest. This allowed the Riesling grapes at Heggies Vineyard to be picked at their optimum flavour. 2003 will long be remembered as one of the great vintages in the Eden Valley.

Heggies Vineyard Riesling 2003 is very pale straw in colour with green tinges. The bouquet offers intense aromas of lime citrus and lemon blossom with a fresh floral lift. The palate has wonderful zest and harmony, with the initial flavour of brown limes leading into meadow flowers, while the interaction of intense fruit and natural acid provide excellent length of flavour.

WINEMAKERS COMMENTS

'Heggies Vineyard is tremendously challenging, an exciting opportunity for any winemaker. When working with a grape variety like Riesling, we try to capture the flavour and balance of the grapes in their purest essence. The 2003 Heggies Vineyard Riesling continues the use of the Stelvin closure to ensure the wine's fresh varietal characters remain, as intended, throughout its long life.'

Peter Gambetta, Heggies Vineyard Winemaker

PRESS REVIEWS / AWARDS

96 Points - "The Rieslings from Eden Valley in 2003 seem to have a greater intensity of flavour than those from neighbouring regions. A superb full flavoured, mouthfilling example. Bright straw colour. Intense lime spice nose with floral end notes. The palate displays excellent palate weight and mouthfeel with flavours of lime, orange blossom and orange rind evident, followed by a hint of lemon. Perfect balance. Crisp acid finish with very long lime, citrus aftertaste."

Quaffers, December 1, 2003

VINTAGE INFORMATION

Vintage	2003
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	24th March - 16th April 2003
Alc/Vol	12.5%
Total Acid	7 g/L
pH	3.05
Residual Sugar	2.68 g/L
Cellaring	up to 10 years

