



Heggies Vineyard Reserve Riesling 2003

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

Fruit from the Heggies Vineyard is picked in the cool of the night and swiftly transported to our winery. The grapes are given minimal handling and only free run juice is used in the making of this wine. The juice is fermented at cool temperatures using aromatic yeasts, then blended early at the completion of vintage. In 2003, the grapes had such perfect fruit/acid balance that the wine was able to be made without any extra acid additions.

The bouquet is at full intensity showing lime citrus and lemon blossom with a fresh floral lift. The palate has wonderful zest and harmony, the initial flavour is of brown limes leading to meadow flowers. There is great length of flavour given by the interaction of intense fruit and natural acid.

VINTAGE CONDITIONS

The 2003 vintage will be long remembered as ideal in Eden Valley. Warm, dry conditions persisted early in the growing season, setting moderate crops. This weather pattern persisted until February when some much needed rain topped up the soils. Cooler dry weather returned until harvest allowing the blocks of Riesling at Heggies to be picked at their optimum flavour.

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

VINTAGE INFORMATION

Vintage	2003
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	24th March - 16 April 2003
Alc/Vol	12.5%
Total Acid	7 g/L
pH	3.05

