



## Heggies Vineyard Reserve Chardonnay 2005

*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 'terroir', 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

Good rains at the beginning of the 2004/2005 growing season augured well for vintage. By mid January the skies had cleared and with no subsequent rain, combined with balmy temperatures, for the remainder of the season meant that flavours ripened over an even and long period. The result is chardonnay from the 2005 Eden Valley vintage with excellent intensity and structure.

Heggies Reserve Chardonnay comes from a special block within the vineyard. This block has four different Bernard clones giving a range of characters and textures. The vine rows range down a west facing slope to the southern dam. During late afternoon, breezes across the water cool the vines quickly helping the grapes hold their flavours and acid balance.

Suitable for vegans

### VINTAGE CONDITIONS

Heggies Vineyard Reserve Chardonnay 2005 is pale straw in colour with luminescent green tints. The nose displays a full bouquet of figs, yoghurt and lemon grass, with a suggestion of wild ferment "funk" rounded by the finest French oak. The palate is mouth filling; rich and full with layer upon layer of creamy nougat, tempered by Eden Valley minerality and a lingering finish.

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

### VINTAGE INFORMATION

Vintage	2005
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	25th March 2005
Treatment	Fermented & matured for 13½ months in new French oak barriques (64%) & hogsheads (15%), the balance in one year old French oak barriques.
Alc/Vol	14%
Total Acid	6.5 g/L
pH	3.36

