



## Heggies Vineyard Reserve Chardonnay 2007

*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

At Heggies Vineyard, the winters are cold and wet, summers mild but very dry. The soils are thin and gravelly on well drained slopes and harvest yields are low. 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.

An outrageously intense nose of citrus blossom, white peach and lime zest paired with flinty, "struck match" bass notes. The palate is rich and full, opening with fleshy fruit leading to mouth-filling wild ferment textural highlights. The wine has superb balance finishing fresh and lively. Drinking superbly now and cellaring for up to 8 years will only add further complexity. The crisp minerality of the wine would well suit full flavoured poultry such as Confit de Canard or foie gras.

Suitable for vegans

### VINTAGE CONDITIONS

Vintage 2007 followed an extremely dry growing season. The drought presented a number of viticultural challenges, notably numerous days of cold weather throughout winter and spring, causing very low crops to be set. Fortunately with the vineyard slopes at Heggies, frost didn't strike. Natural rainfall in the Eden Valley was less than forty per cent of average, and this combined with slightly higher than average temperatures caused the grapes to ripen nearly a month earlier than normal.

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

### VINTAGE INFORMATION

Vintage	2007
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	20th to 26th February 2007
Treatment	Fermented & matured for 14 months in French oak barriques (56% new, 44% one year old)
Alc/Vol	13%
Total Acid	6.2 g/L
pH	3.2

