

Peter Gambetta

Winemaker - Heggies Vineyard



For Heggies Vineyard Winemaker Peter Gambetta, his work is the perfect opportunity to combine his love of science and passion for fine wine. His winemaking career began in 1984 when he studied a Bachelor of Applied Science (Oenology) at Roseworthy Agricultural College in South Australia.

Peter came to Heggies Vineyard in 2002 with outstanding red winemaking experience and skills gained through nearly 20 years of winemaking. He also brought with him an intimate understanding of the premium wine-growing regions of Coonawarra and the Barossa and Eden Valleys.

"I feel privileged to have been entrusted with the stewardship of Heggies Vineyard - one of the most prestigious single vineyards in Eden Valley and possibly Australia. Darrell Kruger, Heggies Vineyard viticulturist, and I work together ensuring we have the best fruit in Eden Valley."

A minimum intervention approach to winemaking ensures Heggies Vineyard wines are distinctive and true individuals.

"It's a tremendously challenging vineyard and not an easy one to manage. Each variety has its own programme of care according to its position in the vineyard. Working with the natural surroundings rather than against them is the driving force, with every factor taken into consideration, to try and capture the flavour and balance of the grapes in their purest essence", says Peter.

Trail and experimentation is an important part of life at Heggies Vineyard. Peter has introduced a number of innovative winemaking practices to Heggies Vineyard, including the use of naturally occurring wild yeast ferments and strictly controlled oak influence in the oaked wines. And you can be assured, with Peter at the helm, the innovation will continue through his passionate belief in success and knowledge through experimentation and risk.