

# HEGGIES

## VINEYARD

EDEN VALLEY

Heggies Vineyard is the sort of place where a person would sit on their horse in silence at sunset and marvel at the ways of nature. Through the combination of innovative viticultural practices and unique terroir, this challenging yet picturesque estate vineyard produces distinctive, balanced wines - beautifully structured and long in flavour.



## ESTATE CHARDONNAY 2023

### COLOUR

Pale green gold.

### AROMA

Fragrant aromas of fresh stone fruits and citrus zest with subtle hints of roasted hazelnuts and a touch of flint.

### PALATE

Flavours of freshly picked peaches and nectarines are complemented by a fine, creamy texture on the mid-palate, distinct and lively minerality with refreshing citrus acidity to finish.

### PAIRING

Enjoy with pan seared crispy skin salmon and citrus hollandaise sauce or tofu scramble with grilled asparagus.

### TERRIOR/PROVENANCE/REGION

Heggies Vineyard is perched in the high country of Eden Valley where the combination of cool climate and high altitude provide the perfect conditions for producing some of Australia's finest Chardonnay. The majority of the estate is comprised of three favoured Burgundian clones providing a range of flavour opportunities. Fruit for this wine is selected from the older blocks on the estate which yield low crops and consistently produce Chardonnay of outstanding flavour intensity.

### VINTAGE CONDITIONS

Good rains from June to November replenished groundwater. Spring was mild and cool with favourable conditions for the growing vines to set a medium sized canopy, while windy weather at flowering led to a smaller crop. Summer and autumn were cool which was ideal for slow ripening and achieving the perfect flavour ripeness and natural acidity.

### ACCOLADES

James Suckling 92/100

### TECHNICAL INFORMATION:

WINEMAKER	Marc van Halderen
HARVESTED	16 - 22 March 2023
REGION	Eden Valley
VINEYARD SOIL TYPE	Brown sandy clay loam over yellow-brown light to medium clay
VINEYARD ASPECT	South, west and north facing
FERMENTATION VESSEL	French oak - Burgundian
FERMENTATION TYPE	Wild ferment
VINE AGE	Average 21 years
RESIDUAL SUGAR	1.2 g/L
ALCOHOL	13.0%
TREATMENT	Fermented and matured for 11 months in new French oak barriques (34%), balance in one year and older French oak barriques.
CELLARING	Restrained in its youth this wine will continue to build richness and texture with long-term cellaring.

