



## Heggies Vineyard Reserve Chardonnay 2006

*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; the summers mild but very dry. The soils are thin and gravely 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 the late afternoon the mild breezes across the dam's surface cool the vines quickly, helping the grapes hold their flavours and acid balance.

This Reserve Chardonnay displays a full bouquet of quince, yoghurt and nashi with a suggestion of wild ferment "funk" rounded by the finest of French oak. The palate is mouth-filling; rich and full with layer upon layer of creamy nougat with a dash of citrus. As with all wines from the vineyard, the palate has the typical Heggies minerality and, in this wine, mealy oak tannins balance this and carry the wine through to its lingering finish.

### VINTAGE CONDITIONS

A wet spring in 2005 recharged the soils at Heggies Vineyards after a very dry autumn and winter, leading to healthy canopies vines. This was fortunate as two extremely hot weeks in December and January 2006 caused some concern over sunburn but the canopies offered ample protection for the grapes. A milder February and March lead to early flavour development at lower baumes than usual, producing wonderful natural acids.

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

### VINTAGE INFORMATION

Vintage	2006
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	12 & 13th March 2006
Treatment	Fermented and matured for 14 months in new French oak Barriques
Alc/Vol	13.4%
Total Acid	6.1 g/L
pH	3.31

