



## Heggies Vineyard Riesling 2012

*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, finesse and balance.*



### WINEMAKING / VITICULTURE

Heggies Vineyard Riesling grapes are picked in the cool of the night and swiftly transported to our winery. There is minimal handling of the juice and only the free run portion is selected for the Heggies Vineyard Riesling 2012. The juice is fermented at cool temperatures using aromatic yeasts and blended early at the completion of fermentation.

At Heggies there are a number of blocks of Riesling available so when the final blend is made there are a variety of options to ensure each vintage is of consistently excellent quality.

Heggies Vineyard Riesling 2012 is pale straw with green tints, showing intense notes of white flowers, lime citrus fruit and a hint of musk and chalky minerality. The palate shows great length and drive with complex flavours of grapefruit, lime zest and a touch of spice, finishing with the typical Heggies Vineyard mouth-watering acidity. Heggies Vineyard Riesling is an outstanding wine in its youth though will cellar for 10 to 15 years. Perfect with grilled King George Whiting. Suitable for vegans and vegetarians.

### VINTAGE CONDITIONS

The 2011 Eden Valley winter was warmer than usual with the mean minimum temperature being several degrees higher than average and rainfall consistently lower. These mild conditions allowed an even bud burst with good shoot growth in spring followed by good cropping levels being established at fruit set. Mild summer conditions and cool nights helped develop great flavours and sugar to acid balance. Slightly higher than average rainfall from November through to harvest to March provided ideal conditions for keeping the grapes fresh during ripening resulting in excellent fruit quality.

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

### VINTAGE INFORMATION

Vintage	2012
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	7th to 16th March 2012
Alc/Vol	12.5%
Total Acid	6.6 g/L
pH	3.05
Residual Sugar	2.6 g/L
Cellaring	Outstanding in its youth though will cellar for 10 to 15 years

