Heggies Vineyard Chardonnay begins life in our single-site vineyard perched high up in the beautiful rolling hills of the Eden Valley. Here our grapes luxuriate in slow ripening, allowing them to develop rich fruit characters that perfectly complement fine food. Fulfilling its destiny, this wine of complexity and finesse sits with pride on tablecloths in top restaurants everywhere. When you want a meal to be special put Heggies Vineyard Chardonnay on the table.
Composed of rocky, acidic and grey schist soils the Eden Valley is recognized as one of the great wine producing areas in Australia, with climate, altitude and soils contributing to the superb quality, elegance and longevity of the wines.

Ranging in altitude from 1246 to 1804 feet (379 to 549 metres), the Eden Valley sits high above the warmer Barossa Valley floor. Heggies Vineyard is located in the south of Eden Valley at an altitude of approx. 1640 feet (500 metres), being one of Australia's highest altitude vineyards and also one of its coolest.
THE CLIMATE

The close-planted vines are grown in a thin layer of grey sandy loam over clay and decomposed rock. The vines compete vigorously for moisture and nutrient in this ‘lean’ soil, encouraging roots to dig deep where it is moist and cool throughout all seasons. The high altitude and year-round cooler climate of our Eden Valley vineyard also allows the leaf canopy on our vines to grow thicker and provide more shade for the fruit for longer. The grapes are then able to ripen slowly and develop the sublime flavours Heggies Vineyard wines are renowned for. Equal attention is given to the areas surrounding the vines and the actual vineyard itself. Replanting native vegetation to create conservation areas adjacent the vines has created a sanctuary for birds, insects, kangaroos and other wildlife, and ensures the sustainability of the natural environment.
Darrell Kruger has been tending vines in the Barossa and Eden Valleys for near on 40 years. He is passionate about growing grapes, fighting the elements and working with the land to produce the best possible fruit. He says that tailored vineyard management and the flexibility it affords are essential.

"At times Heggies Vineyard is a challenging and unpredictable site, so we manage each micro-site or block within the vineyard individually." He adds, “Trellising and canopy structure is varied from vine to vine, as are pruning regimes and row spacings, depending on aspect and soil type within the vineyard. This allows the vines to develop their own character and personality.”

You would think that Darrell would see enough vines at work, however he also has a small vineyard at home. Such is his passion for viticulture.
As approachable as the wines she creates, Teresa Heuzenroeder is an award-winning winemaker for our Heggies Vineyard wines. Intelligent, funny and dedicated, Teresa has an extensive scientific background, initially specialising in food and wine chemistry before entering the wine industry as a microbiologist. Her progression to winemaking was inevitable, and she now has more than 11 years of senior winemaking experience under her belt. A graduate of the 2001 Forum for Young Australians, which handpicks 100 young adults who can demonstrate a level of excellence beyond their professional work, Teresa now specialises in the cool climate wines of the Heggies Vineyard portfolio.
HISTORY

On every Heggies Vineyard bottle is the image of a man sitting on top of his horse and surveying the land before him. The man’s name is Colin Heggie, a local grazier, who was the original owner of the picturesque Eden Valley property before he sold it to his old friend Wyndham Hill Smith.

Wyndham had an eye for great vineyard sites and he could see the potential for growing quality grapes on this magnificent sweep of country that had been grazing land for so long. Planting began in 1971 and the first Heggies Vineyard wine was released in 1979.

‘We take a minimum intervention approach to winemaking, working with the natural surroundings to capture the flavour and balance of the grapes in their purest essence.’- Peter Gambetta

In the years that have passed, these low yielding vines have consistently produced grapes with sublime fruit definition and impeccable balance, which the Heggies Vineyard team nurtures into wines of extraordinary flavour and finesse. Today these wines sit with pride on dining tables in fine restaurants and homes everywhere.
THE WINES

Heggies could be called viticultural "struggle country". The winters are cold and wet, summers mild but very dry and the soils are thin and gravelly on well drained slopes. This provides low yields, yet consistently produces grapes of outstanding flavour intensity.
NEW LOOK & FEEL

*Coming Soon!
Proposed artwork.
Subject to change.
HEGGIES VINEYARD ESTATE CHARDONNAY

Heggies Vineyard is one of the highest in South Australia, perched at a cool and lofty 500 metres above sea level. Our rugged and unpredictable Eden Valley estate vineyard produces some of this country’s best Chardonnay. The vines are shy bearing, giving grapes of intense flavour.

The wine is a pale lemon yellow colour with an intense lively nose of peach and nectarine with an edgy citrus tang of lime and citron. Line and length are the hallmarks of an outstanding wine and is a signature of the Heggies Vineyard Chardonnay.

The palate opens with stone fruit and cashews and builds to the mouth-filling complexity and texture of warm brioche. Interest is held by a rich cream and nougat finish. All Heggies Vineyard wines show an excellent minerality that contributes to the length and finesse.

The wine will peak in five to seven years and will continue to offer pleasure and interest for at least 10 years. This Heggies Vineyard Chardonnay would be an excellent accompaniment to Asian fusion cuisine; try with steamed fish and ginger.

**VINTAGE ACCOLADES**

90 Points - James Halliday, 6 October 2016
HEGGIES VINEYARD ESTATE RIESLING

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. The juice is fermented at cool temperatures using aromatic yeasts and blended early at the completion of fermentation. At Heggies Vineyard 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 2015 is a pale straw colour with an underlying green hue, showing fresh and alluring aromatics of citrus blossom and lemon zest. The palate is fresh and crisp, showing white flower aromas and a lemon drop acidity progressing to a tight finish. Heggies Vineyard Riesling is perfect to drink now and will cellar for 10 years. Freshly shucked oysters and Heggies Vineyard Riesling are an exquisite food and wine pairing.

Eden Valley had good rains from April to July during the 2014 winter but was quite dry for the spring and early summer months. These mild conditions allowed an early bud break and generous Riesling crops to set. Heggies vineyard has limited water availability so a down-pour in early January was welcome to freshen the grapes and carry them through to an early harvest.

VINTAGE ACCOLADES
91+ Points – Campbell Mattinson, The Wine Front, Jul 15
At Heggies Vineyard we are blessed with a number of different meso climates across the vineyard, caused by the topography of the site. Consequently the vineyard parcel for our botrytis Riesling almost chooses itself. It is situated on a gentle north-west slope with trees providing shelter on three sides and a dam forming the border at the bottom of the vineyard. These factors lead to humid, still conditions and morning fogs that are perfect for the development of botrytis cinerea.

Bright gold with green hints, this tantalising and intense botrytis wine greets you with notes of almond meal, complex florals, bees wax, white pepper and cardamom, ending with the brightness of cumquat marmalade. Full and rich, this Botrytis Riesling shows nectar along with mouth-watering acidity delivering drive and precision. The wine has a satisfying texture along with a purity and delicacy that leaves the taster desiring one last sip.

Fantastic as an aperitif with paté or to conclude a meal with dessert or a cheese plate; Gorgonzola Dolce would be a superlative match.

VINTAGE ACCOLADES
94 Points - James Halliday Wine Companion 2017
Born in our vineyard. Destined for your dining table.

EXPERIENCE HEGGIES VINEYARD