



Heggies Vineyard Viognier 2005

The Heggies Vineyard was purchased in 1971 by Wyndham Hill Smith from his great friend, Colin Heggie. The label portrays Colin astride his horse Jack at sunset, surveying the first plantings in the fledgling vineyard.

Heggies is a single vineyard in Eden Valley where the 'terroir' is encouraged to produce the distinctive Heggies wine styles. The soil is a thin layer of grey sandy loam over clay and decomposed rock - and vines compete vigorously for moisture and nutrient. An altitude of 550 m above sea level, 787 mm of annual rain, plus innovative viticultural practises produce wines of full flavour and balance.



WINEMAKING / VITICULTURE

Good rains at the beginning of the 2004/05 growing season augured well for vintage. By mid January the skies had cleared, and no subsequent rain combined with balmy temperatures for the remainder of the season meant that flavours ripened during a long even late summer and early autumn. The result is Viognier wines from the 2005 Eden Valley vintage with excellent intensity of flavour and structure.

WINEMAKERS COMMENTS

The grapes are handpicked then chilled for 24 hours. They are whole bunch pressed and the resultant juice run into older French oak barrels. The fermentation is conducted by wild yeasts, naturally present in the vineyard, and the wine is matured for 9 months before blending.

Heggies Vineyard Viognier 2005 is pale straw in colour with green tints. The nose is intense with the typical stone fruit flavours of Viognier, reminiscent of white fleshed peaches and apricots. The palate is round and luscious with the Heggies mineral texture. This is a wine of full flavour and body with excellent length, perfect for accompanying a wide range of foods, especially with many Asian cuisines.

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

VINTAGE INFORMATION

Vintage	2005
Region	Eden Valley
Winemaker	Peter Gambetta
Harvested	4-13 April 2005
Treatment	Fermented & matured for 9 months in French hogsheads & barriques, all in older barrels
Alc/Vol	14.5%
Total Acid	6.4 g/L
pH	3.41
Cellaring	HeggiesVineyardViognier 2005_1895.pdf

