



Abel's Tempest Chardonnay 2010

Abel's Tempest is a range of fresh, stylish and accessible wines made entirely from parcels of premium Tasmanian fruit. The wines are made with as little winemaking intervention as possible and provide a tasting tour for those looking to explore Tasmania. The range includes both classic and emerging varieties including Pinot Noir, Traminer, Sauvignon Blanc and Chardonnay.

The name Abel's Tempest is derived from Dutch explorer Abel Tasman, the first European to discover Tasmania in 1642 aboard his flagship vessel, *The Heemskerk*. His initial attempt to land on the island was thwarted by a violent storm, also known as a tempest.

Abel's Tempest wines are made by winemaker and Tasmanian Anna Pooley.

Winemaker Comments Anna Pooley

Vineyard Region

Tasmania.

Vintage Conditions

Tasmania's 2010 vintage followed four years of drought and saw a welcome return to heavy winter rains. This led to excellent growth and fruit-set during spring. Excellent weather throughout summer gave Tasmania ideal conditions for an exceptional quality vintage.

Technical Analysis

Harvest Date March 2010

pH 3.23

Acidity 6.2g/L

Alcohol 13.0%

Residual Sugar 0.4g/L

Bottling Date January 2011

Peak Drinking Now to 2018

Grape Variety

Chardonnay

Maturation

Fermented and then matured for 9 months in French oak barrels: 40% seasoned, 10% new and 30% in large format seasoned French oak puncheons. The remaining 20% remained unoaked to retain fruit purity.

Colour

Pale lemon yellow with a green rim.

Nose

Upfront and fruity with notes of peach, nectarine and orange blossom. Subtle nutmeg spice lingers behind the fruit aiding in its complexity.

Palate

The palate is zesty and fleshy with flavours of lemon rind, nectarine and peach. The acid is delicate and supportive, giving the wine purity and balance.