



Abel's Tempest Chardonnay 2011

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 adventure for those looking to explore Tasmania. The range includes both classic and emerging varieties including a 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 Heemskerck. 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

Vineyard Region

Tasmania

Vintage Conditions

Tasmania for the most part enjoyed very favourable growing conditions, with temperatures close to long term average. Rainfall was above average but most of the high rainfall that affected mainland Australia throughout Spring and Summer did not reach as far South as Tasmania. Therefore with strong canopies, mild temperatures and disease free fruit, a high quality harvest was achieved.

Technical Analysis

Harvest Date Mid April

pH 3.27

Acidity 6g/L

Alcohol 13%

Residual Sugar 1g/L

Bottling Date 13/3/12

Peak Drinking Now to 2015

Grape Variety

Chardonnay

Maturation

7mths in new and seasoned French oak (28% new).

Colour

Light straw.

Nose

An array of peach and melon fruits in the midst of creamy nougat and cashew nut complexity arising from 7 months of yeast lees stirring in new and seasoned French oak barriques. Nuances of cordite flint add to the deft winemaking artefact.

Palate

Generous, approachable and flavoursome, the palate is creamy and textural with hints of peach and nougat and a talc-like acid structure that presents a wonderfully round and balanced Chardonnay with great length.