

# abel's tempest tasmania

by heemskerk

## chardonnay 2012

Through the violent tempests that raged around the coast of Tasmania, Dutchman Abel Tasman navigated his flagship, the Heemskerk, finally sighting the island's west coast in 1642. Many of Tasman's attempts were thwarted by these huge winds which, while frustrating Tasman, are integral to creating the cool climate that Tasmania's vineyards thrive in.

This chardonnay embodies the purity of Tasmania's fruit. Pale lemon-yellow in colour, this wine has a zesty, fleshy palate featuring flavours of lemon rind, nectarine and peach.



### Peter Munro **winemaker comments**

**vintage conditions:** Yields were low due to poor fruit and severe isolated Spring frosts. The summer was mild and warm except for some cold spells in January, before the Indian summer arrived and glorious autumn days resulted in quality Chardonnay fruit.

**grape variety:** Chardonnay

**maturation:** 9 months in new and seasoned French oak (37% new).

**colour:** Straw in colour with green hues.

**nose:** Primary fruit characters of ripe white peach are complimented by secondary characters of cashew meal and toasted nuts.

**palate:** The palate is full and generous with a soft texture, underpinned by lemon citrus fruits and subtle oak.

**vineyard region:** Tasmania

**harvest date:** March/April 2012

**wine analysis:** Alc/Vol: 13%,  
Acidity: 6.4g/L, pH: 3.42,  
Residual Sugar: 0.7g/L

**bottling date:** April 2013.

**peak drinking:** 2013 - 2015.