

abel's tempest tasmania

by heemskerk

chardonnay 2013

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: Warm and very dry conditions signified the 2013 growing season in Tasmania. Vines with enough water or of suitable age performed very well in the dry conditions with minimum disease risk. These conditions allowed phenological ripeness to proceed at an even pace with the resultant fruit having intense flavour, high acid and pure fruit flavour.

grape variety: Chardonnay

maturation: Eight months in new and seasoned French oak (20% 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 elegant and generous with a soft texture, underpinned by lemon citrus fruits and subtle oak.

vineyard region: Tasmania

harvest date: March April 2013

Alcohol: 13.0 %

Acidity: 6.3 g/L

Residual Sugar: 1.4 g/L

Bottling date: June 2014

Peak drinking: 2015 to 2018