

abel's tempest tasmania

by heemskerk

chardonnay 2014

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: A cool Spring with frosts, that effected yields signified the start of the growing season. This was followed by a warm season that allowed full ripeness with no disease, enabling harvest to occur at the optimum time.

grape variety: Chardonnay

maturation: Ten months in new and seasoned French oak (28% new).

colour: Straw in colour with green hues.

nose: Grapefruit and white peach, with secondary characters of cashew meal and gunflint.

palate: Elegant and refined with a soft, generous texture, underpinned by lemon citrus fruits and subtle oak.

vineyard region: Tasmania

harvest date: March/April 2014

wine analysis:

alc: 13.0 %

acidity: 6.0 g/L

residual Sugar: 0.6 g/L

bottling date: June 2015.

peak drinking: 2016 to 2020.