



Chardonnay Pinot Noir 2010

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.

Introducing Abel's Tempest Chardonnay Pinot Noir 2010. The chardonnay contributes racy, lemon fresh acidity and mineral characters whilst the pinot noir provides the delicate fruit flavours. Bottle fermentation and aging on yeast lees for an average of 24 months gives the wine creaminess and elegant length.

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 to April 2010

pH 3.0

Acidity 7.5g/L

Alcohol 12%

Residual Sugar g/L

Bottling Date

Peak Drinking Enjoy now!

Grape Variety

Chardonnay (54%) Pinot Noir (46%)

Maturation

This wine was bottle fermented and on yeast lees for 24 months to increase the complexity and texture.

Colour

Pale straw with green hues.

Nose

Fresh white floral aromatics with a hint of ginger and breadcrumb

Palate

Fine elegant palate of citrus fruit, honey and nuts.