

abel's tempest tasmania

by heemskerk

chardonnay pinot noir 2011

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 wine embodies the purity of Tasmania's fruit. Racy acidity of chardonnay combined with the delicacy of pinot noir. Bottle fermentation and aging on lees for 24 months gives creaminess and an elegant length.



charles hargrave **winemaker comments**

vintage conditions: Yields were very low due to poor fruit set and severe spring frosts. The summer was mild and warm except for some cold spells in January, before the Indian summer arrived for glorious autumn days resulting in quality sparkling fruit.

grape variety: Chardonnay (60%) Pinot Noir (40%)

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: Pure lemon fruit and delicate citrus blossoms and hints of almond meal and hazelnut.

palate: a beautifully fresh and precise style of stunning persistence and linearity, with a fine textured minerality finish.

vineyard region: Tasmania

harvest date: March/April 2012

wine analysis: Alc/Vol: 12%,
Acidity: 6.9g/L, pH: 3.1

peak drinking: Now