



## Abel's Tempest Pinot Noir 2010

Abel's Tempest is a range of fresh, stylish and accessible wines made entirely from parcels of premium Tasmanian fruit. The wines are made with as little winemaking intervention as possible and provide a tasting tour for those looking to explore Tasmania. The range includes both classic and emerging varieties including a Pinot Noir, Traminer, Sauvignon Blanc and Chardonnay.

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.

Abel's Tempest wines are made by winemaker and Tasmanian Anna Pooley.

### Winemaker Comments Anna Pooley

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#### 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 2010

**pH** 3.72

**Acidity** 5.1g/L

**Alcohol** 13.0%

**Residual Sugar** 0.2g/L

**Bottling Date** January 2011

**Peak Drinking** Now to 2017

#### Grape Variety

Pinot Noir

#### Maturation

This wine was matured for eight months in 100% French oak barrels - 20% new with the remainder in seasoned French oak barrels.

#### Colour

Medium cherry red with a solid core.

#### Nose

Delightfully lifted and pretty. Initially, bright wild cherry, ripe raspberry and juniper unfolds. Underneath, subtle cedary spice gives way to orange peel and subtle charcuterie aromas.

#### Palate

Fleshy, juicy and mouth filling with clove, vanilla pod and bright ripe strawberry and cherry. The palate is seductively silky with powdery tannins carrying through to a lengthy and satisfying finish.