



Abel's Tempest Pinot Noir 2011

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 adventure 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

Vineyard Region

Tasmania

Vintage Conditions

Tasmania for the most part enjoyed very favourable growing conditions, with temperatures close to long term average. Rainfall was above average but most of the high rainfall that affected mainland Australia throughout Spring and Summer did not reach as far South as Tasmania. Therefore with strong canopies, mild temperatures and disease free fruit, a high quality harvest was achieved.

Technical Analysis

Harvest Date Mid May

pH 3.6

Acidity 5.42g/L

Alcohol 13.5%

Residual Sugar 0.14g/L

Bottling Date 13/3/12

Peak Drinking Now to 2016

Grape Variety

Pinot Noir

Maturation

8 months in new and seasoned French oak (21% new).

Colour

Bright cherry red.

Nose

Fresh and vibrant with intense aromas of red berry fruits, chiefly strawberry, cherry and raspberry with a dash of red currant. Subtle char coming from perfectly integrated French oak completes this highly aromatic cool climate offering.

Palate

Upfront flavours of plum, strawberry and forest fruits along with an attractive savoury note and on closer inspection, pink rose petal florals! Soft, supple and pure along with velvety tannins make this Pinot complete and wonderfully balanced.