



## Abel's Tempest Sauvignon Blanc 2012

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 Heemskerck. 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

Good Winter rainfall and generally mild temperatures made for strong growing conditions. The combination of lower than average yields, strong canopies and a warm, dry finish to the season meant that harvest was early, untroubled by disease and of very high quality.

#### Technical Analysis

**Harvest Date** Mid April 2012

**pH** 3.12

**Acidity** 7.7g/L

**Alcohol** 12%

**Residual Sugar** 4.7g/L

**Bottling Date** 17/8/12

**Peak Drinking** Now to 18 months.

#### Grape Variety

Sauvignon Blanc

#### Maturation

Stainless Steel

#### Colour

Very pale straw.

#### Nose

A varietal expression of Sauvignon Blanc with passionfruit pulp, gooseberry and exotic tropical fruits, accompanied by hints of lychee, nettle and freshly cut grass. Profoundly aromatic!

#### Palate

Passionfruit pulp and tropical fruits continue through to the tantalizing, crisp and textural palate. With a mineral, slatey and mouth watering natural acid structure this wine is the complete expression of cool climate Sauvignon Blanc. A wonderfully balanced wine with outstanding length of flavour.