

# abel's tempest tasmania

by heemskerk

## sauvignon blanc 2013

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 sauvignon blanc embodies the purity of Tasmania's fruit. Grassy/lime notes support riper kiwifruit characters while vibrant acidity on the back palate provides a lively and cleansing finish.



### **peter munro winemaker comments**

**vintage conditions:** Yields were low due to poor fruit and severe isolated Spring frosts. The summer was mild and warm except for some cold spells in January, before the Indian summer arrived and glorious autumn days resulted in quality Chardonnay fruit.

**grape variety:** Sauvignon Blanc

**maturation:** stainless steel

**colour:** Very pale straw with a green hue.

**nose:** Pungent tropical fruits of guava, lychee, honeydew and nashi pear leap out of the glass while an undercurrent of nettle provides lingering interest and complexity.

**palate:** The palate is clean and fresh with a citrus lemon line and generous primary fruit delivering a well-balanced and crisp finish.

**vineyard region:** Tasmania

**harvest date:** April 2013

**wine analysis:** Alc/Vol: 12.5%,  
Acidity: 7.4g/L, pH: 2.99, Residual  
Suagr: 3.0g/L

**bottling date:** June 2013.

**peak drinking:** Best enjoyed in its  
youth