

abel's tempest tasmania

by heemskerk

pinot noir 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 pinot noir embodies the purity of Tasmania's fruit. Bright cherry red with a fresh, floral nose, this highly aromatic wine is supported by a soft and supple palate with delicate French oak character.



Peter Munro winemaker comments

vintage conditions: Warm and very dry conditions signified the 2013 growing season in Tasmania. Vines with enough water or of suitable age performed very well in the dry conditions with minimum disease risk. These conditions allowed phenological ripeness to proceed at an even pace with the resultant fruit having intense flavour, high acid and pure fruit flavour.

grape variety: Pinot Noir

maturation: 9 months in new and seasoned French Oak (10% new)

colour: Vibrant, cherry red

nose: Primary fruits dominate the nose with aromas of sour cherry, strawberry and red current, all complimented by a line of gentle spice.

palate: The palate is medium bodied and linear. Fruit-driven with cherry flavours supported and balanced with subtle, toasty oak.

vineyard region: Tasmania

harvest date: April 2013

wine analysis: Alc/Vol: 14.0%,

acidity: 5.9g/L, pH: 3.53

Residual Sugar: 0.2g/L

bottling date: May 2014

peak drinking: Until 2019