

abel's tempest tasmania

by heemskerk

sauvignon blanc 2014

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: Warm, even conditions signified the 2014 growing season in northern Tasmania. These conditions allowed phenological ripeness to proceed at an even pace, resulting in fruit with an intense flavour, high acid and pure fruit flavour.

grape variety: Sauvignon blanc

maturation: stainless steel

colour: Very pale straw with a green hue.

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

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

Harvest Date: 26th March to 7th April

pH: 2.90

Acidity: 8.84 g/L

Alcohol: 12.5%

Residual Sugar: 4.2 g/L

Bottling Date: August 2014

Peak Drinking: Now

Grape Variety: Sauvignon blanc

Maturation: Best enjoyed in its youth