

heemskerk

Coal River Valley Chardonnay

2013

Heemskerk was an integral player in developing Tasmania's wine industry, long before the island reached its current state of popularity. Graham Wiltshire established the Heemskerk vineyard in 1975 and today the label looks a little further afield, making wines that reflect some of Tasmania's best vineyard sites.

Fruit for the 2012 Heemskerk Chardonnay is sourced from the renowned Coal River Valley north west of Hobart. The fruit is handpicked before being whole bunch pressed, with fermentation taking place in 100% French oak barrels. The wine remained on lees in barrel with regular stirring to add complexity, palate weight and texture.



Peter Munro **winemaker comments**

vintage conditions: Yields were very low due to poor fruit set and severe spring frosts. The summer was mild and warm except for some cold spells in January, before the Indian summer arrived for glorious autumn days resulting in beautiful ripening weather.

grape variety: Chardonnay

maturation: Matured in a mixture of old and new French oak.

colour: Very pale light yellow.

nose: The nose is complex with tertiary aromas of roasted cashew and subtle oak underpinned with powerful primary fruit characters of grapefruit, lemon peel and nectarines..

palate: The palate is full and soft with a mouth-watering texture of white peach, entwined with racy lemon custard characters producing a complex, restrained Chardonnay of sophistication.

vineyard region: Coal River Valley, Southern Tasmania.

harvest date: 24th and 27th March 2012

wine analysis: Alc/Vol: 13.5%,

Acidity: 7.0g/L, pH: 3.24.

bottling date: February 2013.

peak drinking: 2014 - 2018.