

heemskerk

Southern Tasmania Chardonnay 2014

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 2014 Heemskerk Chardonnay is sourced from Southern Tasmania. 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: The 2014 vintage in Southern Tasmania was characterised by very small crops caused by widespread spring frosts and cold and windy weather throughout flowering. The remainder of the growing season was warmer, allowing the small crops to ripen evenly and without climatic pressures, resulting in varietal and expressive wines.

grape variety: Chardonnay

maturation: Matured in a mixture of new (62%) and 1 YO (38%) French oak puncheons and barriques for 10 months.

colour: Very pale light yellow.

nose: The nose is complex, with white peach, grapefruit and nectarine aromas. This is complimented by cashew meal and subtle French oak characteristics.

palate: The palate shows the structure and pedigree of a wine destined to age gracefully; its taut citrus and grapefruit flavours entwine with a mineral undertone that leaves the palate fresh and salivating for another mouth full.

vineyard region: Southern Tasmania

pH	3.11
Acidity	7.3
Alcohol	12.5
Residual Sugar	1.2
Bottling Date	March, 2015