



heemskerk

## Chardonnay Pinot Noir 2008

Winemaker Anna Pooley has used the finest hand-picked fruit from the Coal River Valley in Southern Tasmania to make this sparkling wine. Taking advantage of Coal River Valley's famous reputation for producing pristine cool climate fruit, Anna has strived to capture the integrity and purity of the unique terroir in this sparkling wine.

"The flavours of Pinot Noir and the intense structure of Chardonnay are intricately interwoven to produce a wine of incredible elegance and persistence." Anna Pooley, Heemskerk Winemaker

### Winemaker Comments Anna Pooley

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#### Vineyard Region

Coal River Valley, Southern Tasmania.

#### Vintage Conditions

After continuing drought in 2007 / 2008, cool, damp weather experienced during February, late March and much of April was generally regarded as being beneficial to maintaining healthy and efficient leaf canopies - and a means of enabling flavour ripeness to keep pace with the development of grape sugars. Tasmanian Chardonnay performed exceptionally well and is likely to be remembered as a benchmark year. The vintage is characterised by Chardonnay with near-textbook flavour and sugar ripeness; low pH, moderate alcohol and lengthy natural acidity.

#### Technical Analysis

**Harvest Date** March- April

**pH** 3.0

**Acidity** 7.5g/L

**Alcohol** 12%

**Residual Sugar** 8g/L

**Bottling Date**

**Peak Drinking** Enjoy now

#### Grape Variety

Chardonnay Pinot Noir

#### Maturation

This wine went through secondary fermentation in bottle and remained on lees in tirage for approximately 36 months.

#### Colour

Palest straw with a super fine bead.

#### Nose

Reminiscent of standing on a wild Tasmanian beach in the depths of winter. Icily refreshing with top notes of briney sea spray, camomile and delicate apple blossom followed by earthy undertones of smokey sandalwood and fresh brioche.

#### Palate

Immediately Tasmanian in its intensity, and clarity; the wine tastes of salty oyster shell and wet river stone at first, then follows through to fruit flavours of quince and green lemon over a delicate autolytic breadiness. The racy acidity and pithy phenolics give the wine an added dimension and texture whilst carrying it through to a pristine finish.