

heemskerk

chardonnay pinot noir

2010

Winemaker Peter Munro 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, Peter 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."



Peter Munro **winemaker comments**

vintage conditions: After the very dry 2009 vintage, much-needed winter rainfall had the 2010 season off to a good start. Higher average day and night time temperatures throughout the season meant that the 2010 vintage was one of the warmest on record. However, the absence of any extreme heat days, along with moderate and timely rainfall, lead to growing conditions that were close to ideal. Yields were moderate and the harvest started and finished early. Quality is very impressive with primary fruit flavours reflective of the warm year.

grape variety: Chardonnay and Pinot Noir.

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

Colour Pale straw with a super-fine bead.

Nose Delicate citrus blossom and fresh lemon, with enticing notes of almond nougat.

Palate Almond nougat with preserved lemon notes. The palate structure has a taut acid backbone with a fine chalk minerality and a lingering minerality texture, typifying a Tasmanian wine style.

Grape Varieties:
Chardonnay (65%) Pinot Noir (35%)

Harvest Date: March to April

pH: 3.1

Acidity: 6.5

Alcohol: 12%

Residual Sugar: 7g/L

Bottling Date:
Disgorged late 2014

Peak Drinking:
Enjoy now, to 2017