

# heemskerk

## chardonnay pinot noir

# 2011

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:** Although it was a tough vintage on the 'mainland' of Australia, once again Tasmania experienced a good to very good vintage. High winter and spring rainfall, and cooler than average summer temperatures led to slow but even ripening and a return to more average weather conditions. The Derwent and Coal River Valley regions experienced favourable ripening conditions albeit some late rainfall in April; overall temperatures across the state were in line with the long term averages.

**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 2015

**Peak Drinking:**  
Enjoy now, to 2018



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