

heemskerk

chardonnay pinot noir

2009

Winemaker Chilly 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, Chilly 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." Charles Hargrave, Heemskerk Winemaker



Charles "Chilly" Hargrave **winemaker comments**

vintage conditions: A dry start to the season saw some blocks devastated by frost. A cold, wet November led to a very protracted flowering period, resulting in poor fruit set in most varieties. Summer, by contrast was very dry and included a couple of days of un-Tasmanian extreme heat. Overall however, the season was cooler than the last three vintages. Despite crops being down, harvest was a week or two later than in recent years; more in line with historical harvest dates. Despite the challenges of the season, the quality of the small 2009 vintage was very good.

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: Delightful lemon freshness which is slowly evolving into preserved lemon with a lively citrus melody.

palate: Almond nougat with developing brioche notes, the palate structure has fine chalk minerality and a purity of fruit. The lingering minerality typifies Tasmania.

vineyard region: Coal River Valley, Southern Tasmania.

harvest date: March - April 2009

wine analysis: Alc/Vol: 12%,
Acidity: 8.4g/L, pH: 3.6

peak drinking: Enjoy Now.