

heemskerk

Pinot Noir 2011

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.



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: Pinot Noir

maturiation: Mixture of new and seasoned French oak.

colour: Dense burgundy with a purple hue..

nose: Dark and brooding with complex layers of aromas all intertwined. Time in the glass, and air helps to unravel these aromas which resemble rhubarb, cherry stone, cedar wood, mulberry leaf and raspberry all with an underlying rich dark earthiness.

palate: As with the nose, the palate is intricately woven and intriguing (even in its' youth) and a few years of age will allow it to blossom. Gravelly tannins support a web of flavours consisting of strawberries and cream, plum, vanilla pod, grenadine and earth, held together with a seductive pomegranate pithy texture. On the outside the wine has lovely balance and grace while behind this is the mineral structure of southern Tasmanian Pinot Noir.

vineyard region: Tasmania.

harvest date: April 2011

wine analysis: Alc/Vol: 13.5%,
Acidity: 5.5g/L, pH: 3.65.

bottling date: March 2012.

peak drinking: 2014 - 2018.