

heemskerk

chardonnay pinot noir

The finest hand-picked fruit from Tasmania was sourced to make this sparkling wine. Taking advantage of Tasmania's famous reputation for producing pristine cool climate fruit, the integrity and purity of the unique terroir has been captured in this sparkling wine.

The intense structure of Chardonnay and the flavours of Pinot Noir are intricately interwoven to produce a wine of incredible elegance and persistence.



winemaker comments

grape variety:

Chardonnay and Pinot Noir

vineyard region:

Tasmania

maturation:

This wine went through secondary fermentation in bottle and remained on lees in tirage for approximately 72 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.

peak drinking:

Enjoy on release or with 5 to 7 years careful cellaring.

food match:

Smoked salmon canapés, or fresh summer berries.