

heemskerk

Coal River Valley Riesling 2017

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.

The north-east facing Riversdale vineyard is planted on the well draining sandy loam soils on the banks of the Coal River in Southern Tasmania. Moderate ripening weather, tempered by its proximity to the water, allows the development of mouth watering acidity and punchy fruit flavours.

The grapes are handpicked and because of the purity of the juice, it is not fined in order to retain its freshness.



Peter Munro **winemaker comments**

vintage conditions: The 2017 vintage in Southern Tasmania was characterised by a return more "normal" cooler growing season temperatures. This resulted in very pure fruit flavours and high natural acidities; perfect for varietal and expressive wines.

grape variety: Riesling

maturation: Stainless Steel

colour: Very light colour with a green hue.

nose: Primary fruit characteristics of fresh lemon and creamy complexity, creating an enticing nose.

palate: Soft sherbet Tasmanian acidity. Ripe lemon fruit with hints of mandarin give the palate weight and structure.

vineyard region: Coal River Valley

harvest date: 4th April 2016

wine analysis:

pH	2.90
Acidity	8.7
Alcohol	11.5
Residual Sugar	5.0
Bottling Date	October 2017