NINTH ISLAND
2009 CHARDONNAY

INTRODUCTION
Ninth Island, although often shrouded by ocean mists, is visible from our Pipers Brook vineyard in northern Tasmania. The island name has been used for our range of fresh, early drinking style wines that capture the distinctive cool-climate flavours and nature of Tasmania.

SEASON
The 2009 growing season was characterised by almost perfect conditions for flowering and fruit set, followed by long warm summer ripening days in the season. As a result of well balanced vines, the small bunches and berries have contributed to our Chardonnay achieving full flavour ripeness with soft expressive tropical aromatics, clean crisp acid and long flowing flavour on the finish. These characteristics are distinctive for chardonnay grown in this cool maritime climate.

SOIL
The grapes were grown on a mixture of the Ferrosols (Volcanic soils) of our Pipers Brook vineyards and Vertosol soils (Black Cracking Clays) of our Tamar Valley vineyards. Both soil types have excellent water holding capacity, offering a steady supply of moisture and nourishment to the vines throughout the growing season.

VITICULTURE
Chardonnay is perfectly suited to the cool maritime climate of northern Tasmania and the banks of the Tamar River. The vines are spur prune trellis and are grown as a Vertical Shoot Positioning (VSP) system, this helps to expose the maturing bunches to the sun and provides a balanced crop load, thus allowing the fruit to achieve good flavour ripeness. The grapes were cold harvested in mid April and sent to our winery for processing.

WINEMAKING
Our aim in the winemaking of this style is to maximise all the natural, cool climate flavours and aroma's distinctive to Chardonnay from our wine region in northern Tasmania. This is achieved by expressing all the rich and ripe tropical nature of the variety, without the use of oak. The grapes are cold harvested and carefully de-stemmed then crushed using full protective handling techniques that avoid any juice oxidation or browning, hence protecting the natural vibrant flavours. The juice is then brightly clarified and fermented very slowly at cool temperatures in our stainless steel vats. To maximise the retention of aromatics, the resultant wine is then bottled early under screw cap, producing a style that is intensely aromatic, fruit driven with a well-integrated crisp acid cleansing finish.

Analysis: Alcohol: 12.0% Titratable acidity: 7.8 g/L pH: 3.05

TASTING NOTES

Colour: Pale lemon, with a hint of copper.

Bouquet: Fragrant, lifted aromas of freshly cut pear, floral apple blossom, lemon and lime peel fruits, with subtle hints of honeysuckle, mineral quartz and talc.

Palate: The palate is clean, fresh and vibrant with long stream-lined acid to provide balance and harmony between fruit flavour richness and a palate cleaning acid. The fruit is concentrated, complex and refreshing, offering a profile of minerals, white peach, pear with lemon and lime peel fruits, all tightly gathered together on the palate with the seamless fresh crisp acid and lingering tropical fruits.

Ageing potential: Drink now to 2011. Likely best years 2010 and 2011.

Food suggestions: This Chardonnay is made for your enjoyment, and yet versatile enough to match with an array of foods; Caesar salad; mussels with tomato and saffron sauce; grilled white fleshed fish, and other seafood dishes. Fettuccine carbonara and Mediterranean style dishes.

KREGLINGER WINE ESTATES