# NINTH ISLAND
# 2010 CHARDONNAY

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

**SEASON**
The 2010 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, distinctive for our chardonnay grown in this cool coastal 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 coastal maritime climate of northern Tasmania and the banks of the Tamar River, all quietly nestled around the city of Launceston, a focal point for fine wine and fine dining. The vines are spur pruned trellis and 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 ripeness with well-balanced flavours. Vineyards in the Tamar and Pipers River/Pipers Brook regions provide long, slow ripening conditions for this otherwise quick-to-ripen variety which enables good flavour accumulation and plenty of natural acidity in the fruit at harvest time.

**WINEMAKING**
Our aim in the making of this style is to maximise all the natural, cool climate flavours and aromas distinctive to Chardonnay grown in our region, without the use of oak. This is achieved by expressing all the rich and tropical flavours that the variety has to offer. The grapes are carefully crushed and de-stemmed using full protective handling techniques that avoid any juice oxidation or browning. The juice is then fermented slowly at cool temperatures in stainless steel vessels and the resultant wine is bottled early under screw cap to capture the fruitiness and freshness, producing a style that is intensely aromatic with a well-integrated crisp acid finish.

*Analysis:* Alcohol: 12.0% Titratable acidity: 8.3 g/L pH: 3.00

**TASTING NOTES**

*Colour:* Very bright, pale lemon yellow, with a slight hint of lime.

*Bouquet:* Fragrant, lifted aromas of freshly cut white peach, vanilla bean, lemon zest and a hint of greengage, all with the subtle structure and finish of mineral quartz and perfumed talc.

*Palate:* The palate is refreshing, vibrant and longer, with stream-lined acid to balance the harmony between fruit flavour richness and a palate cleaning finish. The fruit is concentrated and expressive, offering a profile of minerals, lemon sorbet, crab apple flan, nectarine and some kiwi fruit, all tightly gathered together on the palate with the seamless fresh crisp acid and lingering tropical fruits.

*Ageing potential:* Drink now to 2013 Likely best years 2011 and 2012

*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 sea food dishes. Fettuccine carbonara and Mediterranean style dishes.

KREGLINGER WINE ESTATES