



NINTH ISLAND 2010 PINOT GRIGIO

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 wines that capture the distinctive cool-climate flavours and nature of Tasmania.

SEASON

The 2010 growing season was characterised by almost perfect growing 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 this intensely perfumed Pinot Grigio that has achieved lush flavour ripeness and soft delicate aromatics that are balanced by a well-integrated acid spine.

SOIL

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

VITICULTURE

Pinot Grigio, also known as Pinot Gris, is a variety that thrives in the coolest of climates like northern Tasmania where our vineyards are based. The slow long ripening helps preserve and concentrate the fine but very expressive flavour spectrum of Pinot Gris. The grapes are sourced from the renowned maritime district of Pipers Brook and the scenic Tamar Valley wine region. Our Pinot Gris was harvested in mid April from low-cropping vines. These vines are grown on spur pruned Vertical Shoot Positioned trellises, which helps to expose the ripening bunches to the sun, thus achieving full ripeness and well-balanced flavours.

WINEMAKING

Our aim in the winemaking of this style is to preserve and maximise all the natural, cool climate flavours and aroma's distinctive to Pinot Grigio from our regions. The grapes are cold harvested and carefully de-stemmed then crushed using full protective handling techniques that avoid any juice oxidation or browning. The juice is then clarified and fermented slowly at cool temperatures in stainless steel vats. To maximise the retention of fresh fruit flavours and aromas, the resultant wine is bottled early under screw cap, producing a style that is intensely aromatic with a well-integrated crisp acid finish.

Analysis: Alcohol: 13.5% Titratable acidity: 7.2 g/L pH: 3.15

TASTING NOTES

Colour: Pale golden straw, with a slight coppery hue.

Bouquet: Gently lifted bouquet of rose petal and potpourri with lush exotic tropical fruits, dried banana chips, passion fruit, Turkish delight and the soft hints of musk talc and sweet Asian spice.

Palate: A lush full-bodied palate, flavour reminiscent of freshly squeezed exotic tropical fruits; paw-paw, honeyed pear, banana passion fruit, all with the soft and elegant alluring flavours of a ripe tropical punch that finishes lively and fresh with zingy crisp mineral acid and lingering fruits.

Ageing potential: Will drink well to 2010, with likely best year 2010/2011.

Food suggestions: A Pinot Grigio made for your enjoyment, yet versatile and complex enough to match with a wide array of different appetizers & cuisine. Try it with one of the following; Chinese / Vietnamese / Thai or Indian dishes, its perfect with seafood such as fried calamari and is a natural with oysters, clams and crab, white bait, fresh crayfish / lobster, spicy tuna, salt & pepper squid, pan-fried ocean trout, Sashimi / sushi dishes, grilled veggies, ginger-tangerine Duck breasts, cream-sauce pasta's or simply a Caesar salad. If you love goats cheese Pinot Grigio is a perfect match. (Enjoy this wine with your favourite match)

