



NINTH ISLAND 2010 PINOT NOIR

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, vibrant early drinking style 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, with small bunches and berries, this has contributed to an intensely perfumed Pinot Noir which has achieved lush full flavour ripeness with soft delicate aromatics, and balanced by fine well-integrated tannins.

SOIL

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

VITICULTURE

The grapes were harvested throughout the month of April and May from blocks located in the Tamar Valley and Pipers River wine regions of northern Tasmania. The vines are predominantly grown on Vertical Shoot Positioning (VSP) trellises, which helps to expose the ripening bunches to the sun, thus achieving full ripeness and well-balanced flavours with fine tannins.

WINEMAKING

Our aim with this rich and expressive pinot noir style is to bring all of the sensual delicate flavours and delights of pinot noir to a peak at an early stage of the wine's life, while offering a lush round and fleshy textured full bodied palate. To achieve this, the grapes, once picked, are immediately de-stemmed and crushed before being fermented in a combination of Vinimatic, static and open vat ferments. The grape must is then inoculated and fermented at between 25-30°C for a period of 7 to 12 days before being pressed off into stainless steel vessels. The wine then completes full malolactic fermentation and is then bottled early under screw cap. This allows the wine to attain a style that is both intensely perfumed with distinctive soft velvety tannins and rich, fresh, vibrant fruit.

Analysis Alcohol: 13.5% Titratable acidity: 7.15 g/L pH: 3.35

TASTING NOTES

Colour: Brilliant and vibrant pinot noir, glazed cherry red, with a rich hue, and deep colour density

Bouquet: Lifted aroma's of cherries, sweet cranberries, mulberries and pomegranate, and fragrant rose petal perfume, these aroma's are distinctive to Ninth Island pinot noir, all nicely entwined on the finish with a faint background of mocha/chocolate and the under tones of pepper berry spice.

Palate: A wine made for enjoyment, beautiful bright lift of flavours, which stylishly support the palate. Concentrated and long, with the fine characteristic hallmark of early drinking pinot noir. At first the taste is supple, round and delicate, but soon bursts with richness and power as the delicious pinot noir flesh and flavours fill your mouth. A wine that captures your palates attention. Sensual Tasmanian summer berry fruits, velvety fine long textured mouth-feel. Sweet juice and lifted fruit on the mid-palate that is finely balanced by satisfyingly integrated tannins and a long captivating finish that lingers.

Ageing potential: Drink now to 2012. Likely best year 2011-12

Food suggestions: This pinot noir is made for pure enjoyment and drinks superbly, yet is versatile enough to match with a wide array of foods; Asian and Mediterranean dishes where there is a slight sweetness in the meat or sauce, eg. duck with plum sauce, rack of lamb, spatchcock barbecued quail, pan fried turkey breast, grilled salmon, barbecued Asian spiced octopus, game pie, rabbit dishes or pigeon casserole. A versatile wine where the food matching is endless.

