



TASMANIA SPARKLING

LOCATION AND ASPECT

Ninth Island, although often shrouded by ocean mists, is visible from our vineyards in northern Tasmania. The island name is used for our range of fresh, early drinking wines that capture the distinctive cool-climate flavours of Tasmania. The climate is perfectly suited to the production of premium sparkling wine.

WINEMAKING OBJECTIVE

In the creation of this non-vintage sparkling wine, we aim for a consistent, easy drinking style. The use of pinot meunier plays an important part in the immediate enjoyment and accessibility of the style. Acting as a flavour 'accelerator', pinot meunier gives bright fruit notes on the nose and also acts to flesh out the middle palate.

SOIL

The grapes were grown on the deep Ferrosol (volcanic) soils of our Pipers River district vineyards. This particular soil type has an excellent water holding capacity, offering a steady supply of moisture and nourishment to the vines throughout the growing season.

VITICULTURE

The chardonnay, pinot noir and pinot meunier grapes for this wine were sourced from specific sparkling vineyard sites in the Pipers River region.

Trellising: All grapes are grown on narrow spaced vineyards (1.5- 2.2 m row spacing). The vines are vertically shoot positioned (VSP) and hand pruned during winter and hedged during summer to allow adequate fruit exposure.

Harvest: The fruit, hand harvested from late March to early April, is carefully transported to the winery and is pressed within 2 hours due to the vineyards' close proximity to the winery.

WINEMAKING

State of the art computer controlled Bucher airbag presses are used with a modified sparkling pressing cycle to yield approximately 550 litres per tonne of free run juice from the whole bunch pressed grapes. The juice is then batch fermented in stainless steel tanks and aged in tank on primary yeast lees for 6 to 8 months before assemblage. The wine is then tiraged and spends 24 months on lees in bottle before disgorgement, at which time the wine spends a further four months on cork before release.

TASTING NOTES

Colour: Delicate pale gold.

Bouquet: Subtle shortbread and nutty overtones from yeast influence combine with floral and raspberry highlights from the pinot noir/meunier grapes. Along with the delicate citrus and pear influence of the chardonnay grapes, the overall impression is of Christmas cake and spice with crème brûlée aromas.

Palate: A generous and multilayered palate exhibiting expressive pinot noir spices and red berry fruits, complemented by pinot meunier fruit weight. This is balanced by the chardonnay flavours of citrus, mineral and honey, finishing with crisp and lingering acidity.

Ageing potential: This sparkling wine is made for immediate enjoyment. It will also develop complexity from short term cellaring.

Analysis: Alcohol: 12.5 % Tit acidity: 8.2 g/L pH: 3.03

Food Suggestions: Tasmanian oysters; blinis with smoked salmon and horseradish cream; creamy scrambled egg in tartlet cases.

René Bezemer
Chief Winemaker