

Ninth Island NV Cuvee

TASTING NOTES

Bright and refreshing, this wine is full of citrus zest, vanilla and white flowers. Unashamedly Tasmanian it is delicate yet complex. This is a wine that reflects the pristine environment in which it is grown. The palate is layered, with lemon curd from the Chardonnay fruit, and delicate strawberries from the Pinot Noir. All is cohesively balanced by creamy notes from aging in bottle and the clean natural acidity the Pipers River region is renowned for.

Apéritif in style, classic in execution.

VINEYARD

Sourced from vineyard blocks of significant vine age and specifically established and managed for sparkling wine production in the Pipers Brook district. Clonal selection targets vines producing large berries add less phenolics to the base wine. Sites in the Pipers Brook district feature Ferrosol (volcanic) soils, which maintain a steady supply of moisture and nourishment to vines. Predominantly on cane pruned, Vertical Shoot Positioned (VSP) trellises, vines are hedge-trimmed in summer to provide increased bunch exposure to the sun. Row spacings are narrow, typically 1.5m-2.2m apart.

WINEMAKING

Selectively harvested in the cold morning hours across the Pipers River Region. The cool fruit was very carefully whole bunch pressed extracted only the most delicate juice. Cool fermented to retain the exemplary Tasmanian fruit characters and blended to create a wonderfully complex wine, the wine then underwent secondary fermentation in bottle to create a classical Tasmanian Sparkling.

TECHNICAL NOTES

Variety:	Chardonnay 56%, Pinot Noir 32%, Pinot Meunier 12%
Region:	Pipers Brook
Dosage:	8.5 g/l
Tirage:	12 months minimum
Alcohol:	12.5%

