



Kreglinger Wine Estates

Ninth Island 2024 Pinot Noir

AROMA:

Raspberry and dried herbs.

PALATE:

Mulberry, black cherry and earthy notes with hints of licorice. Abundant berry fruits with subtle spice and soft, silky tannins.

WINEMAKING

Harvested during the cool early morning temperatures, the grapes were destemmed without delay, except for a small percentage of whole bunches which were added directly to the fermentation vessels. The fruit was allowed to soak at cool temperatures for 5-7 days before wild fermentation commenced, then inoculated with cultured yeast and fermented at between 25-30°C in stainless vessels. The wine was gently pressed off skins using both basket press and bag press prior to full malolactic fermentation. Bottled under screw cap to preserve intensely perfumed aromatics and expressive fruit.



TECHNICAL NOTES

Variety:	Pinot Noir
Region:	Pipers Brook, West Tamar
Cellaring:	Drink to, to 2028
Alcohol:	13.5%

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