Chris Ringland, Solita Nebbiolo, Adelaide Hills, Australia (150cl.), 2008

Product code: 6483

PRODUCER PROFILE

Chris Ringland came from humble beginnings. Growing up in Auckland, in 1974 he decided to have a go at home winemaking after finding an old recipe book, and together with some schoolmates harvested his neighbours' backyard vines.

Interested in learning more about the science and history of winemaking, in 1977 he applied to the university of Adelaide and was accepted on the oenology degree course at Roseworthy College. After graduating, Chris returned to New Zealand for a few vintages before travelling to California to gain more experience. Working for Rockford Wines in Barossa Valley for 18 vintages, he had the opportunity to purchase his own vineyard. Chris had already established a winemaking project, Three Rivers Shiraz, in 1989, utilising parcels of fruit purchased from various growers, In 1995 he was able to continue with Shiraz harvested from the 100-year-old vines on his Stone Chimney Creek property, high in the Barossa Ranges of Eden Valley. At this point he changed the name from Three Rivers to Chris Ringland Shiraz, and with the release of the 1998 vintage Chris Ringland Winery was born.

VITICULTURE

Solita is a joint venture starting out in 2004 with Journalist Nick Stock with Nebbiolo sourced from the Longview vineyard, near Macclesfield, in the Adelaide Hills. The vineyard plantings were established by Duncan MacGillivray (2 Dogs Brewery) in the early 90's, Longview is owned by the Saturno family. Ringland carefully selects vineyard sites at higher altitudes with favourable aspects to mitigate the heat and preserve the grape's crucial acidity. The soil composition, a mix of loam, clay, and ironstone, contributes to the wine's structure and complexity. Production is tiny and because of the vagaries of nature, they don't manage to make a wine every year. There was no Solita from 2009, 2011, 2012 or 2014 vintages. Produced from 1 tonne of Nebbiolo vines growing on a steep, north-east facing slope from a combination of clones 230, F12V7, F12V13, and 1-11.

WINEMAKING

Grapes are hand-harvested at optimal ripeness and rigorously sorted to ensure only the finest fruit is used. The fully de-stemmed grapes undergo wild yeast fermentation in 1 new French oak Demi-muid, which is then used again for the maturation of the wine. Maturation: in Demi-muid oak for 36-48 months with further maturation in bottle for up to 7 yrs prior to release.

TASTINGNOTE

This is powerful and vibrant Nebbiolo. Earthy, with cherry notes, chocolate, leather and tar and well structured tannins. A wine of great ageing potential, it is already energetic, but still evolving.

FOOD MATCHING

Ossobuco Milanese or tagliatelle with porcini and sage butter. For a rustic edge, pair with smoked paprika chorizo and roasted peppers

TECHNICAL DETAILS

Varieties:
Nebbiolo 100%

Features:
Vegetarian
Vegan

ABV:
14.5%

Colour:
Red

Oak Ageing
Time: 36-48 Months
Type: Demi Muid
% wine oaked: 100
Style:
Still wine

Case Size:
3 x 150cl