



Chris Ringland, Solita Nebbiolo, Adelaide Hills, Australia, 2010

PRODUCER PROFILE

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

Interested in learning about the science and history of winemaking, in 1977 he applied to the university of Adelaide and was admitted for a degree in oenology program at Roseworthy College. After graduating, he 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 and in that time had the opportunity to purchase a vineyard. Chris had already established a winemaking project, Three Rivers Shiraz in 1989, utilising parcels of fruit purchased from various growers and in 1995 was able to continue with Shiraz harvested from the 100 year old vines on his Stone Chimney Creek property, found high in the Barossa Ranges of Eden Valley. At this point he changed the name from Three Rivers to Chris Ringland Shiraz with the release of the 1998 vintage and Chris Ringland Winery was born.

VITICULTURE

Solita is a joint venture with Journalist Nick Stock with Nebbiolo sourced from the Longview vineyard, near Macclesfield, in the Adelaide Hills. Established by Duncan MacGillivray in the early 90's, Longview is owned by the Saturno family. Produced from 1 tonne of Nebbiolo from vines growing on a steep, north-east facing slope and use a combination of clones 230, F12V7, F12V13, and 1-11.

WINEMAKING

Solita is matured in oak for between 36-48 months with further maturation in bottle for up to 7 years prior to release. They began the Solita collaboration in 2004. Production is tiny and because of the vagaries of nature, they don't manage to make a wine every year. There was no Solita in the 2009, 2011, 2012 or 2014 vintages.

TASTING NOTE

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.



Product code: 6211

TECHNICAL DETAILS

Varieties:

Nebbiolo 100%

Features:

ABV: 14.5%

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 36-48 Months

Type: French Oak

% wine oaked: 100

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