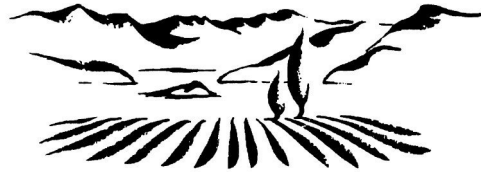


RIPPON

VINEYARD & WINERY



Rippon Gamay Rosé 2006

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1988 **Rootstock:** None **Vine Density:** 3800 /hectare

Fruit Condition: Extremely healthy, loose clusters

Picked: 12th April 2006

Yield: 5.8 tonnes/ hectare

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. The skins and juice are macerated until natural fermentation begins (five days), to extract only the lightest phenolics and colour, before being pressed. It is then run into a settling tank and racked out into fermentation tank after 18 hours.

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on day 9, reaching a maximum temperature of 24°C. Reached dryness on day 15 and was immediately taken of its lees.

Bottling date: 20th September 2006

Wine analysis at bottling:

pH	3.27
T.A	7.5 g/L
Alc.	12.3 % v/v
R.S	less than 2 g/L

Nick's impression:

Our small block (ten rows) of Gamay always seems to bear fruit of enviable quality and health. Perhaps we should grow more in Central Otago! In its class, that is to say, a picnic wine, the Rippon Gamay Rosé stands alone. Produces without fail strawberries and cream in a bottle and of a consistently high quality.

Label Design:

Nicola Jackson, New Zealand's Francis Hodgkin Fellow in 1992