RIPPON

VINEYARD & WINERY

Rippon Gewurztraminer 2006

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1986-1998 **Rootstock**: None **Vine Density:** 3800 /hectare

Date picked: 4th April, Ascending Moon, Flower

Fruit Condition: Thick skins with very deep hue. Loose clusters with some dehydrating berries. Very broad and complex flavours.

Yield: 4 tonnes/ hectare

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. A portion (20%) was left on its skins to macerate overnight. All fruit is whole bunch pressed over 4 hours and run, by gravity, into a settling tank. 12 hours of settling is passed after which the juice is racked, retaining fine lees, into a horizontal fermentation tank (stainless-steel *foudre*).

Total time on primary lees: 23 days

Wine analysis at bottling:

pH	3.11
T.A	6.45 g/l
Alc.	13.4%
R.S	14 g/l

Cellaring potential: 3 years +