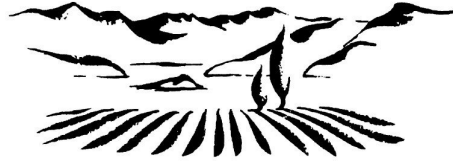


RIPPON

VINEYARD & WINERY



Rippon Gewurztraminer 2007

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: 19th April 2007

Fruit Condition: Thick skins with very deep hue. Extremely low yielding, loose clusters with some dehydrated berries.

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*).

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting the juice on day 8.

Total time on primary lees: 18 days

Bottled: 26th September 2007

Wine analysis at bottling:

pH	3.05
T.A	6.5 g/l
Alc.	12.4 %
R.S	15 g/l
FSO2	22ppm

Cellaring potential: 5 years +