

# RIPPON

VINEYARD & WINERY



## Rippon Jeunesse *young vines* pinot noir 2005

**Vineyard:** Rippon, Lake Wanaka, Central Otago

**Winemakers:** Nick Mills & Team

**Soils:** Ancient ejection cone of schist gravels  
Terminal Moraine; Schist based glacial deposits

**PN Clones:** Pommard 5 & 6, 2/10, Lincoln, 667 777 **Planted:** 1994 - 2001

**Date picked:** 22<sup>nd</sup> April

**Yield:** 3 tonnes/ hectare

**Fruit Condition:** Small, very loose clusters on low vigour shoots.

**Fruit Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. 100% of this fruit was destemmed and tipped into three, 2-tonne stainless-steel fermenters.

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting on day 11 of cuvaision. The ferments reached a maximum temperature of 32 degrees and reached dryness at day 19.

**Total time of skin contact:** 23 days

**Barrel management:** 10 months of 1-4 year old (no new) French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime and the finished wine put through a light clarification filter before bottling.

### **Wine analysis at bottling:**

pH	3.52
T.A	8.2 g/l
Alc.	12.8%
R.S	<2 g/l
220	25 mg/L

**Nick's impressions:** A very cold and blustery December (late 2004) caused a very withdrawn flowering period across most of New Zealand and across most varieties. This resulted in extremely low yields and high concentration. Not yet old enough to recount the complexity of their soils, vines in their youth (or Jeunesse) produce fruit that remains a pure and precise expression of Pinot Noir. As such, this wine will be best appreciated while still young.