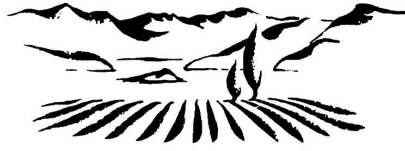


RIPPON

VINEYARD & WINERY



Rippon Jeunesse *young vines* Pinot Noir 2007

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: 1. Ancient ejection cone of schist gravels
2. Terminal Moraine; Schist based glacial deposits

PN Clones: 5 & 6, 2/10, Linc, 667, 777, 114, 115 **Planted:** 1994 - 2001

Date picked: 20th April, 2007 **Yield:** 1.5 tonnes/ hectare

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 four, 2-tonne stainless-steel fermenters.

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on day 5-7 of cuvaision. The ferments reached a maximum temperature of 37 degrees and reached dryness at day 10-11.

Total time of skin contact: 15 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.

Bottling Date: 13 March 2008

Wine analysis at bottling:

pH	3.6
T.A	8.5 g/l
Alc.	13%
R.S	<2 g/l

Cases Produced: 109

Cellaring potential: 5 years+