

# RIPPON

VINEYARD & WINERY



## Rippon Jeunesse *young vines* Riesling 2006

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

**Winemakers:** Nick Mills & Team

**Soils:** Ancient ejection cone of Schist Gravels

**Planted:** 2000    **Rootstock:** 101-14    **Vine Density:** 3800 /hectare

**Date picked:** 5<sup>th</sup> April 2007

**Fruit Condition:** Extremely healthy, 0% noble rot

**Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then 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 the 10<sup>th</sup> April. The ferment was kept on its primary lees until the 31<sup>st</sup> May.

**Total time on primary lees:** 3 weeks

**Bottling date:** 20<sup>th</sup> September 2007

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

pH	2.95
T.A	8.5 g/l
Alc.	10.5 %
R.S	8 g/l
220	27 mg/L

**Cellaring potential:** 2 years +

**Nick's impressions:** 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 its variety. As such, this wine is crisp and fruit driven and will be best appreciated while still young.