

RIPPON

VINEYARD & WINERY



Rippon Jeunesse Young Vines Riesling 2008

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: 14th April 2008

Fruit Condition: Extremely healthy, 0% botrytis

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 day 6 of cuvaision and finished on day 29.

Total time on primary lees: 80 days

Bottling date: 28th September 2008

Wine analysis at bottling:

pH	2.95
T.A	9.3 g/l
Alc.	12.5 %
R.S	13.2 g/l
220	25 mg/L

Cellaring potential: 3 years +

Number of cases produced: 231

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.