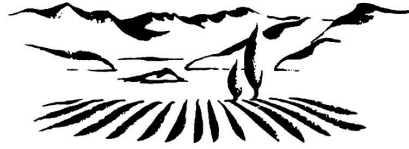


RIPPON

VINEYARD & WINERY



Rippon Jeunesse Pinot Noir 2006

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: 27th March, 2006 **Yield:** 2.5 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 4 of cuvaision. The ferments reached a maximum temperature of 38 degrees and reached dryness at day 10.

Total time of skin contact: 12 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: 12 April 2007

Wine analysis at bottling:

pH	3.43
T.A	8.8 g/l
Alc.	12.8%
R.S	<2 g/l

Cellaring potential: 5 years+

Nick's Impressions

Issued from our vines of under 15 years old, the Rippon Jeunesse Pinot Noir is, like all Rippon wines, a single vineyard wine that has been grown and produced biodynamically and is fermented by indigenous yeasts. A clearer expression of its fruit rather than its soils and, perhaps more an expression of pinot noir grown at Rippon rather than of Rippon through the eyes of Pinot Noir, the Rippon Jeunesse spends 11 months in barrel with no new oak component. A light clarification filter before bottling leaves the life of the wine intact.