

RIPPON

VINEYARD & WINERY



Rippon Hotere White Wine - Osteiner 2006

Variety: Osteiner

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Terminal Moraine; Schist based glacial deposits

Planted: 1994 **Rootstock:** None **Vine Density:** 3800 /hectare

Date picked: 21 & 22 April 2006

Fruit Condition: Healthy, heavy bunches with thick chewy skins.

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then 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 tank.

Total time on primary lees: 24 days

Wine analysis at bottling:

pH	2.95
T.A	10.5 g/l
Alc.	11.6 %
R.S	11 g/l