

RIPPON

VINEYARD & WINERY



Rippon Pinot Noir 2007

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist gravels

Pinot Noir Clones: 5 & 6, 2/10, 10/5, 13, Linc

Planted: 1986-1991 **Rootstock:** None **Vine Density:** 3800/hectare

Dates picked: 18th April – 5th May 2007

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. This wine represents many small parcels of different clones, vine ages and micro-sites within a single Vineyard: Rippon. They were picked and fermented separately in 10, 2-tonne stainless-steel fermenters. 15% whole cluster component.

Fermentation: Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) started fermenting on the 3rd- 9th day of cuvaision. The ferments reached maximum temperatures of 29-34° Celsius and reached dryness at days 9-13.

Total time of skin contact: 13-28 days, depending on parcel

Barrel management: 15 months of new (30%) to 4 year old French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime; it was then racked back into barrel and allowed a second winter in barrel before being run directly into bottle without filtering or fining.

Bottling date: August 2007

Wine analysis at bottling:

pH	3.40
T.A	8.5g/l
Alc.	12.9 %
R.S	< 2 g/l
220	32mg/L

Release Date: Mid year 2009

Cellaring potential: 10 years +, cellaring & decanting recommended.