

RIPPON

VINEYARD & WINERY



Rippon Pinot Noir 2004

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist gravels

Pinot Noir Clones: Pommard 5 & 6, 2/10, 10/5, 13, Lincoln.

Planted: 1985-1991 **Rootstock:** None **Vine Density:**
3800/hectare

Dates picked: 22nd April- 4th May

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 Rippon Vineyard. They were picked and fermented separately in 12, 2-tonne stainless-steel fermenters. 12% whole cluster component.

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on the 8th -11th day of cuvaision. The ferments reached maximum temperatures of 28-35° Celsius and reached dryness at days 13-17. Most ferments were given extra time on skins post-fermentation.

Total time of skin contact: 17-22 days

Barrel management: 16 months of new (25%) 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: 19th October 2005

Wine analysis at bottling:

pH	3.68
T.A	6. g/l
Alc.	13.0 %
R.S	<2 g/l
220	25 mg/L

Nick's impressions: A cool year has resulted in a very tight & fine wine that has benefited enormously from the time in bottle (11 months) before release. In this wine, Rippon's silica laden soils are expressed by its layered texture and linear journey. The site's relatively temperate microclimate (proximity to the main divide and Lake Wanaka) allows for elegant, not overly dense fruit, and a remarkable balance between finesse and power.

Cellaring potential: 7 years +, decanting recommended.