

RIPPON

VINEYARD & WINERY



Rippon Pinot Noir 2005

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: 14th April- 1st 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 a single Vineyard: Rippon. They were picked and fermented separately in 10, 2-tonne stainless-steel fermenters. 12% whole cluster component.

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on the 8th -10th day of cuvaision. The ferments reached maximum temperatures of 28-35° Celsius and reached dryness at days 13-18. Most ferments were given extra time on skins post-fermentation.

Total time of skin contact: 17-23 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: 21st October 2006

Wine analysis at bottling:

pH	3.48
T.A	8.2 g/l
Alc.	13 %
R.S	< 2 g/l
220	20.8 mg/L

Nick's impressions: A very cold and blustery December (late 2004) caused a protracted flowering period across most of New Zealand and across most varieties. The flowering of the plant is when it is at its most willing. The vines are essentially making love: try doing this with an icy, wet wind blowing up your nightie and you can understand their distress.

The result was a severe loss in yield and a noticeably wide spread in fruit maturity. With much hard work done on shoot positioning and judicious bunch thinning, this breadth of ripeness was tightened up dramatically. After gentle handling, the wine has become one defined by its concentration, clarity and precision. It definitely has time on its side.

Cellaring potential: 10 years +, decanting recommended.