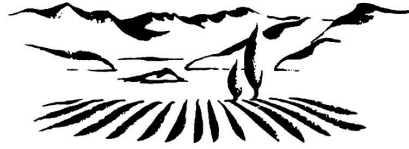


# RIPPON

VINEYARD & WINERY



## Rippon Pinot Noir 2006

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

**Dates picked:** 27<sup>th</sup> March – 21<sup>st</sup> April 2006

**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. 20% whole cluster component.

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting on the 3<sup>rd</sup>- 9<sup>th</sup> day of cuvaison. The ferments reached maximum temperatures of 31-37° Celsius and reached dryness at days 8-18.

**Total time of skin contact:** 14-21 days

**Barrel management:** 18 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:** 27<sup>th</sup> October 2007

### **Wine analysis at bottling:**

pH	3.50
T.A	8.4g/l
Alc.	13 %
R.S	< 2 g/l
220	32mg/L

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

### **Nick's Impressions**

Pinot Noir, perhaps more than any other red variety (although Riesling looks it firmly in the eye) acts as a reflection, a medium which translates climate, soils and human activity with a direct and, hopefully, unmediated voice. At Rippon, this voice, this liquid informant, is issued from the oldest vines in the region, un-irrigated and all on their own roots. The wine is fermented by indigenous yeasts, both in primary and malolactic fermentation, it receives no supplementary nutrients or vitamins, it is aged for 17 months (two winters) in barrel and is run into bottle without fining or filtering.