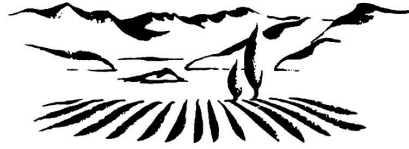


# RIPPON

VINEYARD & WINERY



## Rippon Riesling 2007

**Vineyard:** Rippon, Lake Wanaka, Central Otago

**Winemakers:** Nick Mills & Team

**Soils:** Ancient ejection cone of Schist Gravels

**Planted:** 1987-1991      **Rootstock:** None      **Vine Density:** 3800  
/hectare

**Date picked:** 10<sup>th</sup> May 2007

**Fruit Condition:** Extremely healthy, 0% botrytis

**Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then whole bunch 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 a horizontal fermentation tank (stainless-steel *foudre*).

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting the juice on day 6 of cuvaision and finished around day 30. The ferment was kept on its primary lees until the 3<sup>rd</sup> August.

**Total time on primary lees:** 12 weeks

**Bottling date:** 26<sup>th</sup> September 2007

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

pH	3.0
T.A	9.2 g/l
Alc.	11.7 %
R.S	18 g/l
220	27 mg/L

**Cellaring potential:** 10 years +