

RIPPON

VINEYARD & WINERY



Rippon Riesling 2008

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: 1&2nd May 2008

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 7 of cuvaision and finished around day 30.

Total time on primary lees: 10 weeks

Bottling date: 26th September 2007

Wine analysis at bottling:

pH	2.77
T.A	9 g/l
Alc.	12.1%
R.S	18 g/l

Cellaring potential: 10 years +