

RIPPON

VINEYARD & WINERY



Rippon Sauvignon Blanc 2007

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1987-1992 **Rootstock:** None **Vine Density:** 3800 /hectare

Fruit Condition: Extremely healthy, slightly golden skins.

Picked: 9th May 2007

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, and run separately into old French oak barrels (40% of total) and a horizontal fermentation tank (stainless-steel *foudre*).

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on day 6, reaching a maximum temperature of 27°C. Both tank and barrel components were racked, blended, cold stabilised and filtered before bottling

Total time on primary lees: 7 weeks

Bottling date: 26th September 2007

Wine analysis at bottling:

pH	3.05
T.A	9.5 g/L
Alc.	13.7 % v/v
R.S	5 g/L

Nick's impressions: The form of a traditional oak wine barrel has several advantageous properties: Greater surface area of lees to wine contact, enhanced natural lees stirring potential, better natural heat retention. 40% of this wine was fermented in barrel the rest in a tank with high lees to wine ratio. This builds texture in the wine as is apparent by its considerable breadth and richness in its mouth feel.