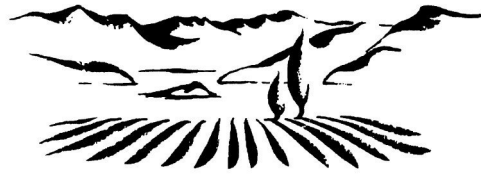


RIPPON

VINEYARD & WINERY



Rippon Sauvignon Blanc 2006

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: 18th & 19th April 2006

Yield: 5.8 tonnes/ hectare

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 (27% 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: 20th September 2006

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. 27% 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.

This year's long and hot summer was fantastic for growing Sauvignon Blanc; it is probably one of Rippon's best vintages in this variety.