



## Rippon 'Rippon' Pinot Noir 2014

**Vineyard:** Rippon, the western board of Roy's Bay, Lake Wanaka. Rippon's north-facing escarpment forms the meeting point of terminal moraines and coarse gravels; all based in schist. Rippon, a wine issued from all of the fully developed Pinot Noir vines, is considered the farm voice of this distinct parcel of land.

**Winemakers:** Nick Mills & Team

**Pinot Noir Clones:** 5 & 6, 2/10, 10/5, 13, Linc, 667, 777, Abel (planted 2003)

**Rootstock:** None **Vine Density:** 3800-5700 vines/hectare

**Dates picked:** 28/3, 1<sup>st</sup>, 2<sup>nd</sup>, 11<sup>th</sup>, 12<sup>th</sup>, 14<sup>th</sup>-22<sup>nd</sup> & 24<sup>th</sup> April 2014

**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 13, 2-tonne stainless-steel fermenters.

**Fermentation:** Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) started fermenting on the 7<sup>th</sup>-9<sup>th</sup> day of cuvaion. The ferments reached maximum temperatures of 15-30° Celsius.

**Total time of skin contact:** 11-25 days, depending on parcel

**Barrel management:** 12 months of new (24%) to 4 year old French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime; it was then racked back into barrel in March 2015 and allowed a second winter in neutral barrels before being run directly into bottle without filtering or fining.

**Total Time in Barrel:** 17 months

**Bottling date:** 28<sup>th</sup> August, 2015

**Wine analysis at bottling:**

pH	3.57
T.A	6.9g/l
Alc.	12.9 %
R.S	< 2 g/l

**Litres produced:** 4329

**Release Date:** as yet unknown

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