



## Rippon Riesling 2016

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

**Winemakers:** Nick Mills & Team

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

**Planted:** 1987-2000      **Rootstock:** None      **Vine Density:** 3800 /hectare

**Date picked:** 16<sup>th</sup>, 19<sup>th</sup>, 20<sup>th</sup> & 22<sup>nd</sup> April, 2016

**Fruit Condition:** Light bunches. Good ripeness.

**Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is gently crushed by foot and left to macerate on skins overnight. The fruit was then whole bunch pressed 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) took 100 days to complete fermentation with temperatures ranging from 15-26 C.

**Total time on primary lees:** 100 days

### Wine analysis at bottling:

pH	2.85
T.A	8.8 g/l
Alc.	13%
R.S	8.2 g/l

**Cases Produced:** 603

7238 – 750ml bottles

32 – 1500ml bottles

**Cellaring potential:** 8 years +