



RIPPON "RIPPON" MATURE VINE PINOT NOIR 2012 CENTRAL OTAGO, NEW ZEALAND

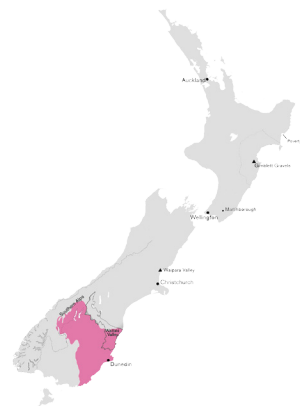


Type of wine: Red

Pinot Noir Clones:

5 & 6, 2/10, 10/5, 13, Linc,
667, 777

Vineyard site: 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.



ABV: 13.1%

TA: 7.2g/l

pH: 3.65

RS: <2 g/l

Winemaking: Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) started fermenting on day 4 to day 9 of cuvaion. The ferments reached maximum temperatures of 14 - 31°C. 15 - 28 days skin-contact, depending on parcel. 10 months of new (26 - 31% depending on parcel) to 4 year old French oak barrels. MLF went through unaided (non-inoculated) in springtime; it was then racked back into barrel and allowed a second winter in barrel before being run directly into bottle without filtering or fining.

Harvest Date: 10th – 27th April 2012

Bottle Date: 12th November 2013

Winemaker: Nick Mills & Team

Farming practices: Sustainable

Soils: Schist

Production Volume: 2,176 cases

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