



RIPPON "RIPPON" MATURE VINE PINOT NOIR 2013 CENTRAL OTAGO, NEW ZEALAND

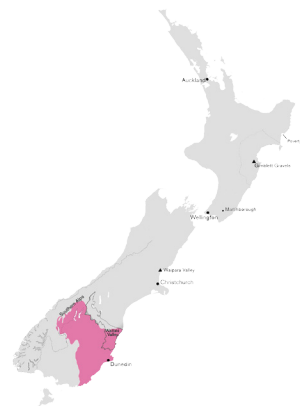


Type of wine: Red

Pinot Noir Clones:

5 & 6, 2/10, 10/5, 13, Linc,
667, 777, Abel (planted 2003)

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: 13.0%

TA: 6.2g/l

pH: 3.57

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 6th-7th day of cuvaion. The ferments reached maximum temperatures of 15 - 28°C. 11 - 28 days skin-contact, depending on parcel. 12 months of new (24%) 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 – 19th April 2013

Bottle Date: 1st October 2014

Winemaker: Nick Mills & Team

Farming practices: Sustainable

Soils: Schist

Production Volume: 1,942 cases

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