



RIPPON "RIPPON" MATURE VINE RIESLING 2014 CENTRAL OTAGO, NEW ZEALAND

Type of wine: White

Varietal: Riesling

Vineyard site: Rippon, Lake
Wanaka, Central Otago

ABV: 10.9%

TA: 9.6 g/l

pH: 2.71

RS: 8.1 g/l

Handling: Picked by hand
into small, 10kg cases
allowing the fruit to arrive at
the sorting table in tact. It is
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).

Winemaking: The winery's resident yeast population (non-
inoculated) started fermenting the juice on day 3 of cuvaion
and finished around day 20. 11 weeks on primary lees.

Harvest Date: 24th of April & 1st May 2014

Bottle Date: 5th September 2014

Winemaker: Nick Mills & Team

Farming practices: Sustainable

Soils: Ancient ejection cone of Schist Gravels

Production Volume: 411.3 cases

