



## RIPPON "RIPPON" MATURE VINE RIESLING 2015 CENTRAL OTAGO, NEW ZEALAND

---

**Type of wine:** White

**Varietal:** Riesling

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

**ABV:** 12.3%

**TA:** 8.5 g/l

**pH:** 2.9

**RS:** 9.6 g/l

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

It is gently crushed by foot and left to macerate on the 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).

**Winemaking:** The winery's resident yeast population (non-inoculated) took 52 days to complete fermentation with temperatures ranging from 16-26°C. 4 months on primary lees.

**Harvest Date:** 16th, 21st, 23rd, and 24th April 2015

**Winemaker:** Nick Mills & Team

**Farming practices:** Sustainable

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

**Production Volume:** 428 cases

