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RIPPON
VINEYARD & WINERY



Rippon Osteiner 2005

Vineyard: Rippon, Lake Wanaka, Central Otago
Winemakers: Nick Mills & Team
Soils: Terminal Moraine, Schist based glacial deposits
Planted: 1994
Vine Density: 3800/hectare
Dates picked: May 11, 2004
Fruit Condition: Healthy, heavy bunches with thick chewy skins.
Yield: 5.1 tons/hectare

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then pressed over 4 hours and run, by gravity, into a settling tank. 12 hours of settling is passed after which the juice is racked, retaining fine lees, into tank.

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting the juice on May 24. The ferment was kept on its primary lees until June 14.

Total time on primary lees: 5 weeks

Bottling date: October 18, descending moon, fruit/seed day

Wine analysis at bottling: pH 2.9, TA 11.2 g/l, Alcohol 11.4%, RS 8.0 g/l, 220 20 mg/L

Winemaker's Notes: A very cold and blustery December (late 2004) caused a very withdrawn flowering period across most of New Zealand and across most varieties. I liken flowering to the period when the vines are making love: try doing it with an icy, wet wind blowing up your nightie and I think you'll see their predicament. Never one to shy away from bearing lots of fruit, the Osteiner was kept at bay by these conditions and produced some very well balanced fruit. The resulting wine is one of our best ever from this variety. It will always please as an aperitif, with light food or in place of a beer after (or indeed during) work - a classic casse-croute (French smoko) village wine. It's also a favorite at Rippon's open-air concerts.