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RIPPON
VINEYARD & WINERY



Rippon Osteiner 2006
[Ralph Hotere label]

- 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:** April 21-22, 2006
- Fruit Condition:** Healthy, heavy bunches with thick chewy skins.
- 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.
- Total time on primary lees:** 24 days
- Wine analysis at bottling:** pH 2.95, TA 10.5 g/l, Alcohol 11.6%, RS 11 g/l
- Winemaker's Notes:** Osteiner is a variety produced exclusively by Rippon. Reveals nashi pear aromas and mineral undertones. The palate has a firm fruity structure that can be enjoyed on its own as an aperitif, with seafood or Asian dishes. With a little bottle age, this wine is even more delicious.