



STATION IMPORTS
Importers of superior New Zealand wines

RIPPON
VINEYARD & WINERY



Rippon Osteiner 2008

- Vineyard:** Rippon, Lake Wanaka, Central Otago
- Winemakers:** Nick Mills & Team
- Soils:** Terminal Moraine, Schist based glacial deposits
- Planted:** 1992
- Vine Density:** 3800/hectare
- Dates picked:** April 23-24, 2008
- Fruit Condition:** Healthy, moderately yielding loose clusters.
- 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:** 34 days
- Total Production:** 320 cases
- Wine analysis at bottling:** pH 2.75, TA 9.45 g/l, Alcohol 11.1%, RS 11 g/l
- Winemaker's Notes:** The long 2008 season saw the Osteiner pull out all the stops after a year off last year and, following in the steps of the 2006 vintage, the bottled result is one of the finest Osteiners we have produced to date. Enjoy over a long, summer lunch.