



STATION IMPORTS
Importers of superior New Zealand wines

RIPPON
VINEYARD & WINERY



Rippon Pinot Noir 2001

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist gravels

Pinot Noir Clones: Pommard 5 & 6, 2/10, 10/5, 13, Lincoln

Planted: 1985-1991

Vine Density: 3800/hectare

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. This wine represents many small parcels of different clones, vine ages and micro-sites within Rippon Vineyard. They were picked and fermented separately in 12, 2-ton stainless-steel fermenters. 15% whole cluster component.

Barrel management: 18 months of new (25%) to 4-year-old French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime; it was then racked back into barrel and allowed a second winter in barrel before being run directly into bottle without filtering or fining.

Winemaker's Notes: Dark cherry/plum aromas are complemented by toasty oak characters on the nose which follow through on the palate. Firm, silky tannins give this vintage great length and persistence of flavor.

Reviews: Rusty Gaffney, Prince of Pinot, April 2006- "...the delicate nose offers soft red fruits and a hint of orange rind. The red fruits are enhanced with spice and herbs and the whole package finishes fresh and clean. An elegant wine with great charm!"

Cellaring potential: 7 years +, decanting recommended