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RIPPON
VINEYARD & WINERY



Rippon Pinot Noir 2007

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist gravels

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

Planted: 1986-1991

Vine Density: 3800/hectare

Dates picked: April 18th-May 5th, 2007

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 a single Rippon Vineyard. They were picked and fermented separately in 10, 2-ton stainless-steel fermenters. 15% whole cluster component.

Fermentation: Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) started fermenting on the 3rd-9th day of cuvaision. The ferments reached maximum temperatures of 29-34° Celsius and reached dryness at days 9-13.

Total time of skin contact: 13-28 days, depending on parcel

Barrel management: 15 months of new (30%) 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.

Bottling date: August 2008

Release date: August 2009

Wine analysis at bottling: pH 3.40, TA 8.5 g/l, Alcohol 12.9%, RS <2g/l, 220 32mg/L

Winemaker's Notes: Pinot Noir, perhaps more than any other red variety (although Riesling looks it firmly in the eye) acts as a reflection, a medium which translates climate, soils and human activity with a direct and, hopefully, unmediated voice. At Rippon, this voice, this liquid informant, is issued from the oldest vines in the region, un-irrigated and all on their own roots. The wine is fermented by indigenous yeasts, both in primary and malolactic fermentation, it receives no supplementary nutrients or vitamins, it is aged for 15 months (two winters) in barrel and is run into bottle without fining or filtering.

Cellaring potential: 10 years +, decanting recommended