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**RIPPON**  
VINEYARD & WINERY



## **Rippon “Emma’s Block” Mature Vine Pinot Noir 2008**

**Vineyard:** A unique parcel within Rippon, Emma’s Block faces eastward on the lakefront where ancient clay reefs run laterally through fine schist gravels. Emma’s Block is named after the great-great-great grandmother of the current generation of the Mills family, through whom the name entered into the family.

**Winemakers:** Nick Mills & Team

**Soils:** Ancient ejection cone of Schist gravels

**Pinot Noir Clones:** 5 & 6, 13, Linc

**Vine Density:** 3333 vines/hectare

**Dates picked:** April 11<sup>th</sup>, 16<sup>th</sup> & 28<sup>th</sup> 2008

**Fruit Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery’s sorting table undamaged and intact. They were picked and fermented separately in 3, 2-ton stainless-steel fermenters. 23% 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 6<sup>th</sup>-9<sup>th</sup> day of cuvaision. The ferments reached maximum temperatures of 29-32° Celsius.

**Total time of skin contact:** 15-28 days, depending on parcel

**Barrel management:** 10 months of new (22%) 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.

**Total time in barrel:** 17 months

**Bottling date:** October 8<sup>th</sup>, 2009

**Release date:** April 2010

**Wine analysis at bottling:** pH 3.60, TA 8.7 g/l, Alcohol 13.4%, RS <2g/l

**Winemaker’s Notes:** Full yielding, beautiful summer, and a great team! An outstanding vintage! Over the many years of watching and listening to this parcel, consistent markers showed themselves time and again in the finished wine. This is the first year it has been released under its own label. Across vintages Emma’s Block remains defined by its texture: detailed, sleek, fine, glide, animated femininity.

**Cellaring potential:** 10 years +, decanting recommended



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