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RIPPON
VINEYARD & WINERY



Rippon "Tinker's Field" Mature Vine Pinot Noir 2008

Vineyard: A unique parcel within Rippon, Tinker's Field is a gentle, north facing slope formed by an ancient ejection cone of coarse schist gravels and is home to the oldest vines on the property. It is named after Rippon's visionary founder, Rolfe Mills (Tink to his friends), and the land that he had dreamed of farming since childhood.

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist gravels

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

Vine Density: 3800 vines/hectare

Dates picked: April 9th-27th, 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 10, 2-ton stainless-steel fermenters. 40% 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 6th-9th day of cuvaion. 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 (35%) 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 7th, 2009

Release date: April 2010

Wine analysis at bottling: pH 3.60, TA 8.5 g/l, Alcohol 13%, 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 Tinker's Field remains defined by its texture: detailed, compressed power, precise, unforced masculinity.

Cellaring potential: 10 years +, decanting recommended



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