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RIPPON
VINEYARD & WINERY



Rippon Mature Vine Pinot Noir 2008

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: 1986-1994

Vine Density: 3800-5700 vines/hectare

Dates picked: April 9th-April 29th, 2008

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 16, 2-ton stainless-steel fermenters. 27% 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 cuvaision. The ferments reached maximum temperatures of 29-32° Celsius.

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

Barrel management: 15 month 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: October 7th, 2009

Release date: April 2010

Wine analysis at bottling: pH 3.60, TA 8.8 g/l, Alcohol 13%, RS <2g/l

Winemaker's Notes: Full yielding, beautiful summer, and a great team! An outstanding vintage! Fluid, superfine, *flatteur*. Following 2007's chunk and compression, the 2008 has genuine glide, the French would call it *la seve*- sap, but not sappy, with juice but necessarily juicy. It's flow; contiguous tannins with all spaces in between filled with liquid vinosity.

Cellaring potential: 10 years +, decanting recommended