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**RIPPON**  
VINEYARD & WINERY



## Rippon Pinot Noir 2003

**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

**Dates picked:** April 22 - May 3

**Fruit Condition:** Small to medium, loose clusters with ripe pips and some lignified stems. Average skin thickness.

**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.

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting on the 7th-9th day of cuvaision. The ferments reached maximum temperatures of 29-32° Celsius and reached dryness at days 14-16. Most ferments were given extra time on skins post-fermentation.

**Total time of skin contact:** 17-21 days

**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.

**Bottling date:** November 19, 2004, descending moon, flower day

**Wine analysis at bottling:** pH 3.64, TA 6.15 g/l, Alcohol 13.5%, RS <2g/l, 220 42 mg/L

**Winemaker's Notes:** Unlike 2002, where site specificity was fudged by the fruit weight of a hot summer, 2003 produced wines that were incredibly accurate to their individual soils and microclimes. In this wine, Rippon's silica laden soils are expressed by its layered texture and linear journey. The site's relatively temperate microclimate (proximity to the main divide and Lake Wanaka) allows for elegant, not overly dense fruit, and a remarkable balance between finesse and power.

**Awards:** 93 Points – PinotReport, Jan. 2007

**Cellaring potential:** 7 years +, decanting recommended