



**STATION IMPORTS**  
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**RIPPON**  
VINEYARD & WINERY



## **Rippon Riesling 2010**

**Vineyard:** Rippon, Lake Wanaka, Central Otago

**Winemakers:** Nick Mills & Team

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

**Planted:** 1987-1991

**Vine Density:** 3800/hectare

**Dates picked:** April 22<sup>nd</sup> - May 2<sup>nd</sup>, 2010

**Fruit Condition:** Extremely healthy, 0% botrytis

**Fruit Handling:** Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then whole bunch pressed over 4 hours and run, by gravity, into a settling tank. 12 hours of settling is passed after which the juice is racked, retaining fine lees, into a horizontal fermentation tank (stainless-steel *foudre*).

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting the juice on day 7 of cuvaision and finished around day 30.

**Total time on primary lees:** 9 weeks

**Bottling date:** October 19, 2010

**Wine analysis at bottling:** pH 2.81, TA 8.8 g/l, Alcohol 12.2%, RS 13.5 g/l

**Cellaring potential:** 8+ years

**Case Production:** 609 cases