



STATION IMPORTS
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RIPPON
VINEYARD & WINERY



Rippon Riesling 2005

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:	May 12-13, ascending moon in Gemini (flower day)
Fruit Condition:	Extremely healthy, 0% noble rot
Yield:	4.3 tons/hectare

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 May 24. The ferment was kept on its primary lees until July 29.

Total time on primary lees: 11 weeks

Bottling date: October 18, descending moon, fruit/seed day

Wine analysis at bottling: pH 2.9, TA 11.9 g/l, Alcohol 12.1%, RS 8.1 g/l, 220 20 mg/L

Winemaker's Notes: A very cold and blustery December (late 2004) caused a very withdrawn flowering period across most of New Zealand and across most varieties. Riesling, however, charged through flowering in the earlier part of December when a warm and dry breeze was blowing up off the lake. Riesling, the tough Germanic variety, fares much better than most in the cooler years and 2005 was no exception. We are very proud of this wine; it once again stands out for its substance, mouth feel and linear power.

Cellaring potential: 15 years +