



STATION IMPORTS
Importers of superior New Zealand wines

RIPPON
VINEYARD & WINERY



Rippon Riesling 2006

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 28, 2006

Fruit Condition: Extremely healthy, 0% noble rot

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 6. The ferment was kept on its primary lees until July 5.

Total time on primary lees: 9 weeks

Bottling date: September 21, 2006

Wine analysis at bottling: pH 2.85, TA 8.0 g/l, Alcohol 11.3%, RS 15 g/l, 220 24 mg/L

Cellaring potential: 10 years +