



STATION IMPORTS
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RIPPON
VINEYARD & WINERY



Rippon Riesling 2008

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 1&2, 2008

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: 10 weeks

Bottling date: September 26, 2008

Wine analysis at bottling: pH 2.77, TA 9 g/l, Alcohol 12.1%, RS 18 g/l

Cellaring potential: 10 years +

Case Production: 256 cases



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