



Rippon Riesling 2019

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1987-2000 **Rootstock:** None **Vine Density:** 3800 /hectare

Date picked: 2nd & 3rd May 2019

Fruit Condition: Incredibly clean fruit with loads of 'pop'

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is gently crushed by foot and left to macerate on skins overnight. The fruit was then whole bunch pressed 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) took 20 days to complete fermentation with temperatures ranging from 10-29 degrees C.

Total time on primary lees: 135 days

Date bottled: 23rd October 2019

Wine analysis at bottling:

pH	2.77
T.A	7.3 g/l
Alc.	12.6%
R.S	8.29 g/l

Cases Produced: 788

Cellaring potential: 8 years +