



Rippon Sauvignon Blanc 2019

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1987-1993 **Rootstock:** None **Vine Density:** 3800 /hectare

Fruit Condition: Full yielding, ripe year with good health and ripe flavours.

Dates Picked: 27th, 28th & 30th April, & 1st May 2019

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. It is then whole cluster 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, and run separately into seasoned/neutral French oak barrels (approximately 50% of total) and a fermentation tank (stainless-steel *foudre*).

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on day 5, with a temperature between 12-28°C over 18 days. Both tank and barrel components were racked, blended, cold stabilised and filtered before bottling.

Total days on lees: 62

Bottling date: September 24th, 2019

Wine analysis at bottling:

pH	2.92
T.A	9.1 g/L
Alc.	13%
R.S	3 g/L

Cases Produced: 1168