



Rippon Gewurztraminer 2025

Vineyard: Rippon, Lake Wanaka, Central Otago

Winemakers: Nick Mills & Team

Soils: Ancient ejection cone of Schist Gravels

Planted: 1986-2006 Rootstock: None Vine Density: 3800 /hectare

Date picked: 10th April 2025

Fruit Condition: Vibrant colour and flavour. Smaller bunches nice and juicy

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. The fruit is gently foot crushed to release some juice and left on its skins to macerate for 1-3 days. All fruit was whole bunch pressed over 3 hours and run, by gravity, into settling tanks. 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 property's resident yeast population (non-inoculated) took 27 days to ferment the fruit within a temperature range of 17-24° C.

Total time on primary lees: 5 months

Bottling Date: 20th January 2026

Wine analysis at bottling:

pH	3.22
TA	5.8 g/L
Alc	13.5 %
R.S	9.8 g/L

Cellaring potential: 7+ years

Cases Produced: 206