



Rippon Riesling 2025

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: 19 - 22nd April 2025

Fruit Condition: Lovely fruit, smaller bunches

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 23 days to complete fermentation with temperatures ranging from 15 -27 degrees C.

Total time on primary lees: 4 months

Date bottled: 20th January 2026

Wine analysis at bottling:

pH	2.81
T.A	8.4 g/l
Alc.	12%
R.S	13.5 g/l

Cases Produced: 470

Cellaring potential: 8 years +