



Rippon Sauvignon Blanc 2024

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: Beautiful, ripe, and juicy

Dates Picked: 23rd-24th April 2024

Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table intact. The fruit was then gently crushed and left on its skins for 36 hours. It was then 100% 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 (52% of total) and a fermentation tank (stainless-steel *foudre*).

Fermentation: The winery's resident yeast population (non-inoculated) started fermenting on day 1, with a temperature between 14-26°C over 25 days. Both tank and barrel components were racked, blended, protein and cold stabilised and filtered before bottling.

Total days on lees: 47 (thrice weekly battonage)

Bottling date: 26th November 2024

Wine analysis at bottling:

pH	3
T.A	8.8 g/L
Alc.	13.5%
R.S	4.5g/L

Cases Produced: 519