



'Tinker's Field' Pinot Noir 2023

Vineyard: A unique parcel within Rippon, Tinker's Field is a gentle, north facing slope formed by an ancient ejection cone of coarse schist gravels and is home to the oldest vines on the property. It is named after Rippon's visionary founder, Rolfe Mills (Tink to his friends), and the land that he had dreamed of farming since childhood.

Winemakers: Nick Mills & Team

Pinot Noir Clones: 5 & 6, 2/10, 10/5, 13, Linc

Rootstock: None **Vine Density:** 3800 vines/hectare

Dates picked: 4th March - 20th April 2023

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. Picked and fermented separately in 2-tonne stainless-steel fermenters.

Fermentation: Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) took 12-23 days to complete cuvaion. The ferments reached temperatures between 11-31° Celsius. 12.5% whole cluster.

Total time of skin contact: 12-23 days

Barrel management: 9 months of new (21%) to 4 year old French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime; it was then racked back into barrel and allowed a second winter in neutral barrels before being run directly into bottle without filtering or fining.

Total time in barrel: 18 months

Bottling date: 5th November 2024

Wine analysis at bottling:

pH	3.48
T.A	8.6 g/l
Alc.	14%
R.S	< 3 g/l

Cases produced: 461

Release Date: 1st January 2026

Cellaring potential: 10 years +, cellaring & decanting recommended