



## Lolo's Riesling 2024

**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:** 18 - 21 April 2024

**Fruit Condition:** From 2024 Mature Vine Riesling, portion was transferred to 700L tank post ferment and kept on lees un-sulphured for 1.5 years in neutral oak.

**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 under cover of naturally harvested CO<sub>2</sub>, before being 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 holding tank.

**Fermentation:** The winery's resident yeast population (non-inoculated) started fermenting the juice which was then run into neutral barrels. The wine took 26 days to complete fermentation with a maximum temperature of 26 degrees C. During this time, the lees were stirred regularly.

**Total time on primary lees:** 18 months

**Date bottled:** 26th September 2025

**Wine analysis at bottling:**

|      |                 |
|------|-----------------|
| pH   | <b>3.83</b>     |
| T.A  | <b>4.9g/L</b>   |
| Alc. | <b>12.9%</b>    |
| R.S  | <b>&lt;3g/L</b> |

**Cases Produced:** 66

**Cellaring potential:** 8 years +