



# Rippon

Rippon Riesling Mature Vine is a beautifully expressive wine, showcasing the balance of ripeness, acidity, and minerality that is characteristic of this Central Otago vineyard.



## Riesling Mature Vine 2022

Central Otago, New Zealand

### Region and Vineyards

The **Rippon vineyard** is located on the shores of **Lake Wanaka** in **Central Otago**, New Zealand. This unique site is characterized by **ancient schist gravel soils**, which contribute a distinct minerality to the wines produced here. The vineyard is set on an **ejection cone** of these gravels, providing excellent drainage and poor soil fertility, which encourages deep root growth and complex flavor development in the vines. The region benefits from a **continental climate** with warm days and cool nights, which allows for slow, even ripening of the fruit while maintaining high acidity levels, critical for producing fresh and lively Riesling.

The **Riesling vines** at Rippon were planted between **1987 and 2000**, with a vine density of **3800 vines per hectare**, ensuring that the fruit is concentrated and expressive. These are **ungrafted vines**, growing directly in the unique soils of the vineyard, which further enhances their expression of terroir.

### Winemaking

The 2022 vintage was hand-harvested on the **10th, 11th, and 14th of April**. After picking, the fruit was handled with great care, placed into small 10 kg cases to prevent any damage. Upon arrival at the winery, the grapes were **gently crushed by foot** and allowed to macerate on the skins overnight to extract flavor and texture. The following day, the fruit was **whole-bunch pressed** and the juice was moved by gravity into a settling tank. After 12 hours of settling, the juice was racked, keeping the fine lees, into a horizontal stainless-steel tank for fermentation.

The fermentation was carried out using **indigenous yeasts** (non-inoculated), a process that lasted **21 days**, with temperatures ranging from **10 to 27°C**. The wine remained on its **primary lees for 4 months**, contributing texture and complexity, before being bottled on **16th November 2022**.

The final wine presents an analysis of **pH 2.93**, **total acidity of 7.4 g/L**, an alcohol level of **12.5%**, and **12 g/L of residual sugar**, giving it a balanced, off-dry profile that allows the fruit and acidity to shine.

Alcohol :12,50 %

Composition: 100% Riesling



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## Tasting Notes

- **Color:** Pale straw with a slight green tinge, indicating freshness and youth.
- **Aroma:** The nose is fragrant with notes of **lime zest**, **green apple**, and **white peach**, supported by delicate floral aromas and a subtle hint of **wet stone** minerality.
- **Palate:** On the palate, the wine is lively and refreshing, with flavors of **citrus**, **pear**, and **apricot** complemented by a vibrant acidity. The texture is enhanced by time on the lees, providing a creamy mouthfeel that balances the crisp, mineral-driven finish. The subtle sweetness is perfectly balanced by the zesty acidity, leaving a long and clean finish.

## Did you know?

The **Rippon Riesling** is made from vines planted without rootstock, allowing the plants to grow directly in the schist-based soils, a method that enhances their ability to express the unique terroir of Lake Wanaka. The vineyard is farmed biodynamically, further emphasizing its commitment to sustainable and natural viticulture.

## Wine Pairing Ideas

- **Seafood ceviche:** The bright acidity of the Riesling complements the fresh, zesty flavors of ceviche, while its minerality enhances the seafood's natural brininess.
- **Grilled asparagus with hollandaise:** The wine's crisp acidity cuts through the richness of the hollandaise sauce, while its citrus notes pair well with the vegetal flavors of the asparagus.
- **Thai green curry:** The touch of sweetness in the wine balances the spice of the curry, and the acidity refreshes the palate after each bite.
- **Goat cheese tart:** The tangy, creamy texture of goat cheese is a perfect match for the Riesling's acidity and citrus-driven profile.



### Robert Parker (RP) : 93 Points (2022)

*Pale gold. A reductive nose with noticeable sulfides over sunny, ripe stone-fruit and decadent manuka honey. The palate also exhibits some hard edges at this stage - very young and still awkward - but the wine underneath has a gentle and confident power with juicy fruit and a lush texture before the phenolics and reduction close in on the end with astringency. Give it a few years and it should come right: there is enough stuffing and density here to still provide a decade of enjoyment after that*



### James Suckling (JS) : 93 Points (2022)

*Aromas of fresh flowers, biscuits, nutmeg, cooked apples and pie crust. Medium-bodied with a solid core of melon fruit, spices and flint on the palate. Off-dry, with 12 grams of residual sugar.*



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