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.

RIPPON

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.

93

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

93 James Suckling

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.