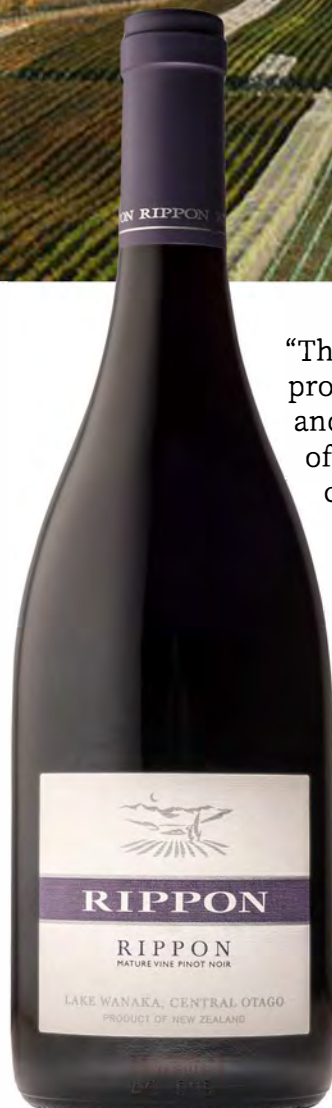




RIPPON

2012 RIPPON 'RIPPON' MATURE VINE PINOT NOIR RE-RELEASE



“This is the mature-vine assemblage of the entire property and has a more granitic, schist, wet-stone and rock edge as well as delicate perfumes and hints of pepper, not to mention poached raspberries and cherry fruit. Great depth and weight and good phenolic concentration. It's all saturated in dark cherry flavors and plenty of tannins. No compromise in detail. Best from 2018, but will grow well past that.”

96 points, James Suckling, Dec 2016

93 points, Wine Spectator, Jan 2017

92 points, Burghound, Oct 2016

92 points, Wine & Spirits Magazine, April 2016

93 points, Wine Spectator, March 2016

96 points, Emma Jenkins MW, Le Pan, July 2015

18.5/20, Rebecca Gibb, May 2015

92+ points, Wine Advocate/erobertparker.com,

Dec 2014 94 points, Wine Front, Dec 2014



RIPPON

2012 RIPPON 'RIPPON' MATURE VINE PINOT NOIR RE-RELEASE

1912 was an auspicious year. The Titanic sank, the Republic of China was declared and zippers started to be used in clothing.....

Closer to home, Percy Sargood purchased Wānaka Station, an isolated piece of land on the western flank of Otago's Upper Clutha Basin.

100 years later, as the world celebrated the Queen's jubilee, Percy's family, joined by over 200 local residents, gathered in the station homestead's gardens, now Wānaka Station Park, to celebrate this centenary year.

2012 also marked another celebration in the Rippon family: 30 years earlier, Rolfe carried forward Percy's faith in Wānaka by realising his vision of the Wānaka soil sustaining quality grape production and planting the first commercial vines at Rippon. He had of course been assessing the land's potential since his youth and carried out more thorough studies upon moving back to the farm in 1975 but it was in 1982 that he and Lois planted vines with the express interest of fostering a viable business from winegrowing.

Why is all of this relevant nine years later, in 2021? The answer is that we very quickly realised that 2012 was a year that would keep on giving for some time yet and identified it as the next vintage after the 2010 from which we would store some stock of our farm voice, the Rippon "Rippon" Mature Vine Pinot Noir for a future release. Two years after we released the 2010 Rippon "Rippon" Mature Vine Pinot Noir library stock to wide acclaim, we are unleashing the 2012 in a similar vein.

Once we had harvested the fruit of 2012, we saw that Rippon's vines had upped the ante considerably and suddenly there was a great deal more than our family's landmarks to be celebrating. Nick described 2012 as "the perfect storm", a year in which the soil nutrition, the growing season, the team and the vines all worked together to produce wines of extraordinary poise and precision: wines that spoke clearly of their home.

Slightly shy of a decade since it was harvested, the Rippon "Rippon" Mature Vine Pinot Noir 2012 speaks honestly to us of where we've been and provides a clearer picture of where we still can go. If you've not yet had the opportunity to see how a Rippon Pinot Noir ages, now is the time to find out. If you are an old hat at this ageing game but don't have any of the 2012 vintage in your cellar, I'd suggest you rectify this. Fast....



Rippon "Rippon" Mature Vine Pinot Noir 2012

Vineyard: Rippon, the western board of Roy's Bay, Lake Wanaka. Rippon's north-facing escarpment forms the meeting point of terminal moraines and coarse gravels; all based in schist. Rippon, a wine issued from all of the fully developed Pinot Noir vines, is considered the farm voice of this distinct parcel of land.

Winemakers: Nick Mills & Team

Pinot Noir Clones: 5 & 6, 2/10, 10/5, 13, Linc, 667, 777

Rootstock: None **Vine Density:** 3800-5700 vines/hectare

Dates picked: 10th – 27th April 2012

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. This wine represents many small parcels of different clones, vine ages and micro-sites within a single Vineyard: Rippon. They were picked and fermented separately in 14, 2-tonne stainless-steel fermenters. 20% whole cluster component.

Fermentation: Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) started fermenting on day 4 to day 9 of cuvaision. The ferments reached maximum temperatures of 14 - 31°Celsius.

Total time of skin contact: 15 - 28 days, depending on parcel

Barrel management: 10 months of new (26 - 31% depending on parcel) 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 barrel before being run directly into bottle without filtering or fining.

Total Time in Barrel: 17 months

Bottling date: 12th November 2013

Wine analysis at bottling:

pH: 3.65

T.A.: 7.2g/l

Alc.: 13.1%

R.S.: <2g/l

Cases produced: 2176

Release Date: Spring 2014

Cellaring potential: 10 years +, cellaring & decanting recommended.