

Rockburn Pinot Noir 2012

Date Bottled: 26th March 2013

Quantity Bottled: 6,100 cases, 100 magnums

TASTING NOTES

The 2012 vintage yielded beautiful fruit from each of our sites, which we have simply guided gently through to the bottle with minimal handling.

Our “hands-off” approach delivers a pure expression of Central Otago to your glass; an expressive nose and deeply fruited palate displaying vibrant notes of boysenberry, black cherry and mocha, and supple, silky tannins leading into a very long finish.

As always this wine shows classic Rockburn elegance, integrity and balance.

Enjoy with friends over the next 5-7 years.

VITICULTURE

Grape Variety & Clone: 100% Pinot Noir. Clones 10/5, 5, 6, 115, 667, 777
Training and Trellis: Vertical Shoot Position (VSP)
Soils: Gibbston 40cm topsoil over alluvial gravels
Parkburn 10-15 cm loam over river gravel
Vineyard Location: Gibbston 15%, Parkburn 85%
Climate Comment: Beautiful sunny warm season, some rain/snow events in January
Vintage Climate: Sunny but cool, dry
Harvest Date: 3rd April to 26th April in Parkburn, 2nd May in Gibbston.
Viticulturist Comment: An excellent season compared to the rest of the country, good yields off our own blocks and low disease pressure.

WINEMAKING

Winemaker: Malcolm Rees-Francis
Fermentation: 7 tonne fermenters, 5 to 7 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for 7 to 14 days. Some batches made good use of whole bunch inclusion
Barrel élevage: 10 months in French oak; 35% new, 31% 1 year old, 34% 2 years old
Alcohol: 14.4%
Titrateable Acidity: 5.4 g/l
Residual Sugar: < 1.0 g/l
pH level: 3.62
Vintage Comment: A brilliant summer pushed the fruit through to ripeness faster than usual but with excellent concentration, and generated many lignified stems for inclusion in the ferments.
Awards: **Double Gold** China Wine & Spirits Best Value Awards 2014, Romeo Bragato Awards 2013, **Blue-Gold & Top 100** Sydney International Wine Competition 2014, **Gold Medal:** Easter Show Wine Awards 2014, **5 Stars** Winestate Magazine Nov/Dec 2013, **4.5 Stars** Cuisine Magazine November 2013

