

## Rockburn Ten Barrels Pinot Noir 2012

**Date Bottled:** 14<sup>th</sup> August 2013

**Quantity Bottled:** 240 cases, 50 magnums

### **TASTING NOTES**

The 2012 Ten Barrels Pinot Noir is a single vineyard wine displaying the elegance, power and grace generated by our Gibbston Back Road Vineyard site.

The 2012 vintage was warm, encouraging perfect ripeness in all our fruit, while retaining great levels of complexity and subtlety in the cooler Gibbston sub-region.

This wine is blended from two clones planted next to each other; Clone 5 and Clone 6. They were co-fermented in one 7-tonne fermenter and remained on skins for 24 days.

Of the ten barrels selected, three were new oak. Malo-lactic fermentation took place in the Spring; mid-Summer the ten barrels were selected, and set aside for a further five months maturation before bottling without fining or filtration (some deposit may occur in the bottle).

### **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

**Vineyard Location:** Gibbston

**Climate Comment:** Warm spring, hot summer, long warm autumn.

**Vintage Climate:** Warm initially but cooling quickly

**Harvest Date:** 1<sup>st</sup> May

**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 fermenter, 5 days cold maceration; fermentation over 9 days with daily plunging followed by post fermentation maceration for 10 days. Barrel aging 14-months in 100% French Oak

**Alcohol:** 13.5 %

**Titrateable Acidity:** 6.1 g/l

**Residual Sugar:** < 1.0 g/l

**PH level:** 3.69

**Vintage Comment:** Beautiful fruit ripening gently for the warm summer.