

ROCKBURN

CENTRAL OTAGO



Rockburn Pinot Noir 2013

Date Bottled: 18th March 2014

Quantity Bottled: 5600 cases, 100 magnums

TASTING NOTES

The 2013 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 red and black cherry, rich 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 4-9 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 season, some rain/snow events in January
Climate: Sunny but cool, dry
Harvest Date: 28th March to 19th April in Parkburn, 4th May in Gibbston.
Viticulturist Comment: A cool but intense season, spring frosts reducing overall yields.

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. 50% wild ferments.
Barrel élevage: 10 months in French oak; 33% new, 37% 1 year old, 30% 2 years old
Alcohol: 14%
Titrateable Acidity: 4.9 g/l
Residual Sugar: < 1.0 g/l
pH level: 3.68
Vintage Comment: Excellent flavour development keeping ahead of sugar accumulation has led to great potential for expressive and poised wines.

Awards: *Pure Gold, Bragato 2015; 5 stars, Top 10 (No.4), Cuisine Magazine May Issue 2015; Blue-Gold Awards, Sydney International Wine Competition 2015; Pure Gold, Bragato 2014; Double-Gold, China Wine & Spirits Awards Best Value 2015; Silver medal, Easter Show Wine Awards 2015;*

