

ROCKBURN

CENTRAL OTAGO

Rockburn Pinot Gris 2014

Date Bottled: 9th October 2014

Quantity Bottled: 2800 cases

TASTING NOTES

Our Pinot Gris features ripe peach, nectarine and Nashi pear aromas, heralding a vibrantly fruity off-dry palate.

This combined with a very long, zesty finish complements rich or light seafood meals or most Asian-spiced cuisine, though its extraordinary versatility should be experienced over a wide range of dishes.

This wine is drinking very well now and is expected to mellow over the next 3-4 years.

VITICULTURE

Grape Variety & Clone:

Training and Trellis:

Soils:

Vineyard Location:

Climate Comment:

Vintage Climate:

Harvest Date:

Viticulturist Comment:

Pinot Gris 2/15, 2/21

Vertical Shoot Position (VSP)

Dustbowl 10-15 cm loam over river gravel

Gibbston 40cm loam over alluvial gravels

Dustbowl and Gibbston Valley Back Road

A cool season, dry

Late but settled, few rain or frost events.

7th-8th April in Parkburn, 8th-11th of May in Gibbston.

A cool but intense season, spring frosts reducing overall yields.



WINEMAKING

Winemaker:

Fermentation:

Alcohol:

Titrateable Acidity:

Residual Sugar:

pH:

Vintage Comment:

Awards:

Malcolm Rees-Francis

Fermented on gross solids in stainless steel tanks at ~14°C to retain aromatics and finesse. Stopped at each parcels point of sugar/acid balance then racked and blended

13.5 %

6.8 g/L

6 g/L

3.4

Cool conditions has allowed for great flavor development, minerality and precision this year.