

ROCKBURN

CENTRAL OTAGO

Rockburn Pinot Noir 2019

Date Bottled: 3rd March 2020

Quantity Bottled: 14,000 6-packs, 300 magnums

VITICULTURE

Grape Variety & Clone:	100% Pinot Noir. Clones 10/5, 5, 6, Abel, 115, 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 17%, Parkburn 83%
Climate Comment:	Warm if damp summer.
Vintage Climate:	Cool - frosty.
Harvest Date:	27 th March – 3 rd May
Viticulturist Comment:	Low yields but even ripening.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenters, 1 to 4 days initial maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for another 10-14 days.
Barrel élevage:	10 months in French oak; 33% new, 18% 1 year old.
Alcohol:	13.5%
Titrateable Acidity:	5.4 g/l
Residual Sugar:	< 1.0 g/l
pH level:	3.64
Vintage Comment:	An excellent vintage in every sub-region we pick from.

TASTING NOTES

The 2019 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.

REVIEWS AND ACCOLADES

5 Star - 95/100 Bob Campbell (The Real Review), 5 Star - 95/100 Sam Kim (Wine Orbit), 5 Stars 18.5+/20 pts Candice Chow (Raymond Chan Wine Reviews), 94 Points / Excellent Cameron Douglas MS & 4 ½ Stars - Neil Hodgson (Nelson Mail)

