

ROCKBURN

Crimson Peak

Pinot Noir 2024

Winemakers Video Note

Crimson Peak captures the special moment when the sun's crimson hue reflects off the majestic peaks in Central Otago, paying homage to the region's natural beauty and unique terroir. Crafted exclusively from 100% Central Otago Pinot Noir fruit, Crimson Peak embodies the essence of this renowned wine region.

AROMA & PALATE

Crimson Peak's velvety texture, envelops the senses and delivers smooth, seamless aromatics and mouthfeel with notes of ripe plum, succulent black cherry, and subtle hints of integrated oak, creating a complex and well-balanced wine.

CELLARING

Drinking well on release, will develop and age well over the next 6-8 years.

FOOD MATCHES

Perfect with game meats, duck, and roasted vegetables or try chargrilled octopus, magnificent.

VINIFICATION

18-25 days on skins. Rapid warm ferments, transferred to one year old barrels for 10 months.

TECHNICAL ANALYSIS

Harvest date	14th March – 17th April 2024
Bottling date	14th July 2025
Winemaker	Malcolm Rees-Francis
Brix at Harvest	21.7 – 24.2
Alcohol	13.0%
Residual Sugar	<1g/l
Titratable Acidity	5.2
pH	3.66
Packaging	6 x 750ml Bottles
Lot Number	LCPPN24
Bottle Barcode	9421002620521
Case Barcode	09421002620538