

# ROCKBURN

CENTRAL OTAGO

## Rockburn Pinot Noir 2019

Date Bottled: 3<sup>rd</sup> 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 <sup>th</sup> March – 3 <sup>rd</sup> 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)**

