

ROCKBURN

CENTRAL OTAGO

Rockburn 2015 Pinot Noir

Date Bottled: 1st March 2016

Quantity Bottled: 6,245 doz, 300 magnums

TASTING NOTES

The 2015 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, Abel, 667, 777.

Training and Trellis:

Vertical Shoot Position (VSP)

Soils:

Gibbston 40cm topsoil over alluvial gravels

Parkburn 10-15 cm loam over river gravel

Gibbston 14%, Parkburn 86%

Vineyard Location:

Climate Comment:

Beautiful sunny season, some rain/snow events in January

Vintage Climate:

Settled, a few rain or frost events, short

Harvest Date:

30th March-1st May

Viticulturist Comment:

A cool flowering period reduced overall yields

WINEMAKING

Winemaker:

Malcolm Rees-Francis

Fermentation:

7 tonne fermenters, 5 to 7 days cold maceration; with fermentation over 1 week daily plunging followed by post fermentation maceration for 7 to 14 days. Some batches made good use of whole bunch inclusion. 90% wild ferments.

Barrel élevage:

10 months in French oak; 35% new, 18% 1 year old, 47% 2 years old.

Alcohol:

14.0%

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.

ACCOLADES

Silver medal, IWC 2017,

