

# ROCKBURN

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## CENTRAL OTAGO

### Rockburn Pinot Gris 2016

**Date Bottled:** 1<sup>st</sup> September 2016

**Quantity Bottled:** 2300 dozen

#### **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:**

events in January

**Vintage Climate:**

**Viticulturist Comment:**

yields.

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

Beautiful sunny season, some rain/snow

Settled, a few rain or frost events, short

A cool flowering period reduced overall



#### **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

14.0 %

6.8 g/L

4 g/L

3.2

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

**Bronze, Royal Easter Wine Show 2017**