

ROCKBURN

CENTRAL OTAGO

Rockburn Eleven Barrels Parkburn Pinot Noir 2019



Tasting Note

Rockburn Eleven Barrels; the name says it all really. Every year we fill hundreds of French oak barrels with Pinot Noir, and every year I search for those individual barrels that most eloquently speak of site and season. We present the results of that search to you here with a wine that exhibits the attributes I enjoy most about Pinot Noir; subtlety, elegance and personality.

The 2019 Eleven Barrels Parkburn Vineyard Pinot Noir is a single vineyard wine displaying the power, generosity and intensity generated by our Parkburn Vineyard site. Dark and moody, the Eleven Barrels displays notes of black cherry, thyme and ripe plum, with an expressive nose and plush tannins on the palate. With the fine balance of ripe fruit, natural acidity and mineral tension this wine truly represents the Pisa sub-region and its complex nature. Expect to see this youthful wine transform and evolve over a decade or more; please be aware a fine deposit may occur as a result of our minimal handling philosophy.

Viticulture

Grape Variety & Clone:	Clone 777 Pinot Noir
Training and Trellis:	Vertical Shoot Position (VSP)
Soils:	Waenga shallow sandy loam
Vineyard Location:	Parkburn
Climate Comment:	Warm if damp season.
Vintage Climate:	Frosty but long.
Harvest Date:	1st April
Viticulturist Comment:	Good yields and very clean fruit, restrained sugars.

Winemaking

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 7 days cold maceration; fermentation over 5 days with daily plunging followed by post fermentation maceration for 10 days.
Barrel aging	14 months in French Oak – 18% new.
Alcohol:	13.5%
Titrateable Acidity:	5.3 g/l
Residual Sugar:	< 1.0 g/l
PH level:	3.69
Vintage Comment:	A warm summer but cool autumn allowed for excellent flavor development and low sugars, lending poise and grace to the Pinots across the region.

