

ROCKBURN

CENTRAL OTAGO

Rockburn 'The Art' Pinot Noir 2019

Date Bottled: 31st July 2020

Quantity Bottled: 200 dozen, 100 magnums

The
Real
Review 2018
**TOP WINERIES
NEW ZEALAND**

VITICULTURE

Grape Variety & Clone: 100% Pinot Noir. Clones 667, 777, 5
Training and Trellis: Vertical Shoot Position (VSP)
Soils: Marine gravel/sand/silt over schist
Vineyard Location: Dunstan Foothills
Climate Comment: Warm if damp summer.
Vintage Climate: Cool - frosty.
Harvest Date: 25th April
Viticulturist Comment: Lower yields allowed excellent ripening and great concentration

Winemaking

Winemaker: Malcolm Rees-Francis
Fermentation: 7 tonne fermenter, 8 days cold maceration, 21% whole bunch inclusion; fermentation over 1 week with daily plunging followed by post fermentation maceration for 10 days. Barrel aging 14 months in French Oak, 56% new

Alcohol: 14.0 %
Titrateable Acidity: 7.1 g/l
Residual Sugar: < 1.0 g/l
pH level: 3.56



TASTING NOTES

One of the (many) attractions to the field of Winemaking is that singular combination of art and science employed to craft each wine, every year. The Science is well defined and the literature is continually being added to; the Art is not so easy to pin down. It is born of the individual winemaker and their Muse and exists in the heart; it finds its expression within the senses of the imbiber. This wine is the result of our Winemaker let loose to practice his Artistry on fruit from other sites within Central Otago.

Created from a single vineyard site high in the Dunstan foothills this Pinot Noir speaks with great eloquence of its origins. Very high quality fruit and excellent physiological ripeness allowed for a generous inclusion of whole bunches in the ferment, adding spice and texture to the wine, and further complexity and harmony was encouraged with extended maturation in barrel. This wine shows a dense core of dark cherries, suggestions of star anise and cinnamon, firm yet pliable tannins and a structure defined by length and elegance. Fine tension and minerality underline the palate and indications are strong for a decade or so of cellaring should you wish; please be aware a fine deposit may occur as a result of our minimal handling philosophy.