



PINOT NOIR 2021

The 2021 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;

BOUQUET

Expressive nose of plum, black cherry and tasty oak.

PALATE

Deeply fruited, rich mocha, supple and silky, with a long finish.

As always, this wine shows classic Rockburn elegance, integrity and balance.

FOOD

Roast meats, hard cheeses, earthy root vegetables.

Enjoy with friends over the next 4-9 years.

Alcohol:	13.0%
Titrateable Acidity:	5.5 g/l
Residual Sugar:	< 1.0 g/l
pH level:	3.67

VITICULTURE

Grape Variety:	100% Pinot Noir
Clones:	10/5, 5, 6, Abel, 115, 777.
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels. Parkburn 10-15 cm loam over river gravel.
Vineyard Location:	Gibbston 15%, Parkburn 85%
Climate Comment:	Very normal heat accumulation.
Vintage Climate:	Very settled
Harvest Date:	25 th March to 27 th April
Viticulturist:	Low yields but very clean fruit.

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.
Bottled:	16 March 2022
Vintage Comment:	A stellar vintage