# Pinot Noir 2021 WINE OF NEW ZEALAND GI A05 30105

ROCKBURN





CENTRAL OTAGO

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.

A dense core of dark cherries, charred oak, notes of star anise and cinnamon.

## PALATE

Bold yet pliable tannins, fine tension, minerality, and a structure defined by length and elegance.

Excellent with mature steaks and game.

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.

### VITICULTURE

Grape Variety: Pinot Noir, clone 115

Training & Trellis: Vertical Shoot Position (VSP)

Marine gravel/sand/silt over schist Soils:

Dunstan Foothills Vineyard Location:

Very even heat accumulation. Climate Comment:

Settled. Vintage Climate:

Harvest Date: 18th April 2021

Viticulturist Comment: Clean fruit, low yields, slow

ripening.

#### WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: 7 tonne fermenter, 8 days cold

maceration. 30% whole bunch inclusion; fermentation over one week with daily plunging, post fermentation maceration for 10 days. Barrel aging 14 months in

French Oak, 50% new.

## TECHNICAL

Alcohol: 13.5% Titratable Acidity: 5.0g/l Residual Sugar: <1g/lpH level: 3.80

# PACKAGING& PRODUCTION

Pack Size 6x750ml Closure: Screw Cap 9421902445323 Bottle Barcode (750ml) Case Barcode (6x750ml) 09421902445354

Video Tasting Note