



ROCKBURN

ELEVEN BARRELS PARKBURN

PINOT NOIR 2022



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 2022 Eleven Barrels Parkburn Vineyard Pinot Noir is a single vineyard wine displaying the power, generosity and intensity generated by our Parkburn Vineyard site.

BOUQUET

Dark and moody, the Eleven Barrels displays notes of black cherry, thyme and ripe plum.

PALATE

With plush tannins and a fine balance of ripe fruit, natural acidity and mineral tension, this wine truly represents the Pisa sub-region and its complex nature

FOOD

Excellent with duck, lamb, or venison, and lots of fun with roast root vegetable dishes.

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:	Pinot Noir, Abel clone
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Free-draining glacial deposits.
Vineyard Location:	Parkburn, Pisa, Cromwell basin
Climate Comment:	A warm season
Vintage Climate:	Very dry.
Harvest Date:	25 th March 2022
Viticulturist Comment:	Clean fruit, perfectly ripe.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 8 days cold maceration, fermentation over one week with daily plunging. Post fermentation maceration for 10 days. Barrel aging 14 months in French Oak, 27% new.

TECHNICAL

Alcohol:	13.5%
Titrateable Acidity:	5.0g/l
Residual Sugar:	<1g/l
pH level:	3.67

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421002620316
Case Barcode (6x750ml)	09421002620347

VIDEO
TASTING
NOTE

