



# ROCKBURN

## TWELVE BARRELS GIBBSTON

### PINOT NOIR 2022



Rockburn Twelve 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 Twelve Barrels Gibbston Vineyard Pinot Noir is a single vineyard wine displaying the elegance, power and grace generated by our Gibbston Back Road Vineyard site.

#### BOUQUET

Dark and concentrated, the Twelve Barrels displays notes of bramble fruit, truffle and cedar char, with lifted florals.

#### PALATE

With a fine balance of firm tannin, concentrated texture and bright fruit, this wine truly represents the Gibbston 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, clone 6
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Pigburn shallow fine sandy loam.
Vineyard Location:	Gibbston.
Climate Comment:	A warm season
Vintage Climate:	Very dry.
Harvest Date:	23 <sup>rd</sup> April 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, 50% new.

#### TECHNICAL

Alcohol:	14.0%
Titrateable Acidity:	5.8g/l
Residual Sugar:	<1g/l
pH level:	3.65

#### PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421002620354
Case Barcode (6x750ml)	09421002620385

VIDEO  
TASTING  
NOTE

