

ROCKBURN

CENTRAL OTAGO

'The Chosen' Pinot Noir 2018

Date Bottled: 12 March 2019



VITICULTURE

Grape Variety & Clone:	Pinot Noir Clone 5
Training and Trellis:	VSP
Soils:	Pigburn shallow fine sandy loam
Vineyard Location:	Gibbston
Climate Comment:	Very hot summer and damp cool autumn.
Harvest Date:	5 April 2019
Viticulturist Comment:	A very early season.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 12% whole bunch inclusion, 7 days cold maceration; fermentation over 4 days with daily plunging followed by post fermentation maceration for 11 days.
Barrel élevage:	Barrel aging 10 months in French Oak – 15% new.
Alcohol:	14.5%
Titrateable Acidity:	4.0g/L
Residual Sugar:	nil
pH level:	4.13
Vintage Comment:	The earliest season ever seen in Central Otago, excellent ripeness achieved in Gibbston allowed for minimal handling of this wine, with sulphites being the only addition.

TASTING NOTES

Here at Rockburn we deal not only with fruit from our own exceptional sites, but also from select vineyards located around the many and varied sub-regions of Central Otago. Once-in-a-while the nuances of site and season conspire to generate fruit of exceptional character, far too interesting to blend away and we choose instead to bottle this as a single vineyard expression of terroir distinct from our estate bottlings. The Chosen Pinot Noir 2018 is sourced from a Gibbston vineyard, displays qualities of plum, blackcurrant and tea leaf, and features a plush texture and firm tannin length. As a vegan wine, it contains no animal fining products, which is a result of our commitment to minimal intervention when producing our exemplary Pinot Noirs. Crafted for immediate enjoyment, this is a rare single vineyard wine which is ready to drink now, or cellar if you choose!

