

ROCKBURN

Central Otago Pinot Noir (Last stocks) 2016



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2016		
Volume:	750ml		
Vineyard:	Grape Variety Clone: 100% Pinot Noir. Clones 10/5, 5, 6, Abel, 667, 777. Training and Trellis: Vertical Shoot Position (VSP) Soils: Gibbston 40cm topsoil over alluvial gravels. Parkburn 10-15 cm loam over river gravel. Vineyard Location: Gibbston 14%, Parkburn 86%		
Vinification:	Winemaker: Malcolm Rees-Francis Harvest Date: 3rd April-6th May Fermentation: 7 tonne fermenters, 5 to 7 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for 7 to 14 days. Some batches made good use of whole bunch inclusion. Barrel élevage: 10 months in French oak; 35% new, 18% 1 year old, 47% 2 years old. Vintage Comment: Excellent ripeness despite somewhat cooler conditions thanks to low yields.		
Palate:	An expressive nose and deeply fruited palate displaying vibrant notes of red and black cherry, rich mocha and supple, silky tannins leading into a very long finish. As always this wine shows classic Rockburn elegance, integrity and balance.		
Cellaring:	4-9years		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.68
Residual Sugar:	1g/L	Packaging:	1 x 750ml
Titrateable Acidity:	4.7g/L	Hancocks Product:	14577