

ROCKBURN

Nine Barrels Pinot Noir 2015



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	CENTRAL OTAGO
Vintage:	2015
Volume:	750ml
Vinification:	7 tonne fermenter, 25% whole bunch inclusion, 8 days cold maceration; wild fermentation over 5 days with daily plunging followed by post fermentation maceration for 14 days. Barrel aging 16 months in 33% new, 33% 1 year old and 33% 2 year old French Oak.
Palate:	Rockburn Nine Barrels; the name says it all really. Every year we fill hundreds of French oak barrels with Pinot Noir, and every year our winemaker searches 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 we enjoy most about Pinot Noir; subtlety, elegance and personality.
Cellaring:	10 years

Technical Analysis:

Alcohol:	14.10%	pH:	3.69
Residual Sugar:	1g/L	Packaging:	1 x 750ml
Titrateable Acidity:	5.3g/L	Hancocks Product:	15179