



# ROCKBURN Central Otago Pinot Noir Magnum (Last 2 Magnums) 2016



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2016		
<b>Volume:</b>	1L		
<b>Vineyard:</b>	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%		
<b>Vinification:</b>	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.		
<b>Palate:</b>	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.		
<b>Cellaring:</b>	4-9 years		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	14.00%	<b>pH:</b>	3.68
<b>Residual Sugar:</b>	1g/L	<b>Packaging:</b>	1 x 1L
<b>Titrateable Acidity:</b>	4.7g/L	<b>Hancocks Product:</b>	15211