

# ROCKBURN

## The Chosen Pinot Noir 2018



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	PINOT NOIR
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2018
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Pinot Noir, Clone 5 from a single Gibbston vineyard.
<b>Vinification:</b>	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 aging 10 months in French Oak 15% new. The earliest season ever seen in Central Otago, excellent ripeness achieved in Gibbston allowed for minimal handling of this wine.
<b>Appearance:</b>	Deep Red
<b>Bouquet:</b>	Displays qualities of plum, blackcurrant and tea leaf.
<b>Palate:</b>	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.

### Technical Analysis:

<b>Alcohol:</b>	14.50%	<b>pH:</b>	4.13
<b>Residual Sugar:</b>	nil	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	4.0g/L	<b>Hancocks Product:</b>	15296