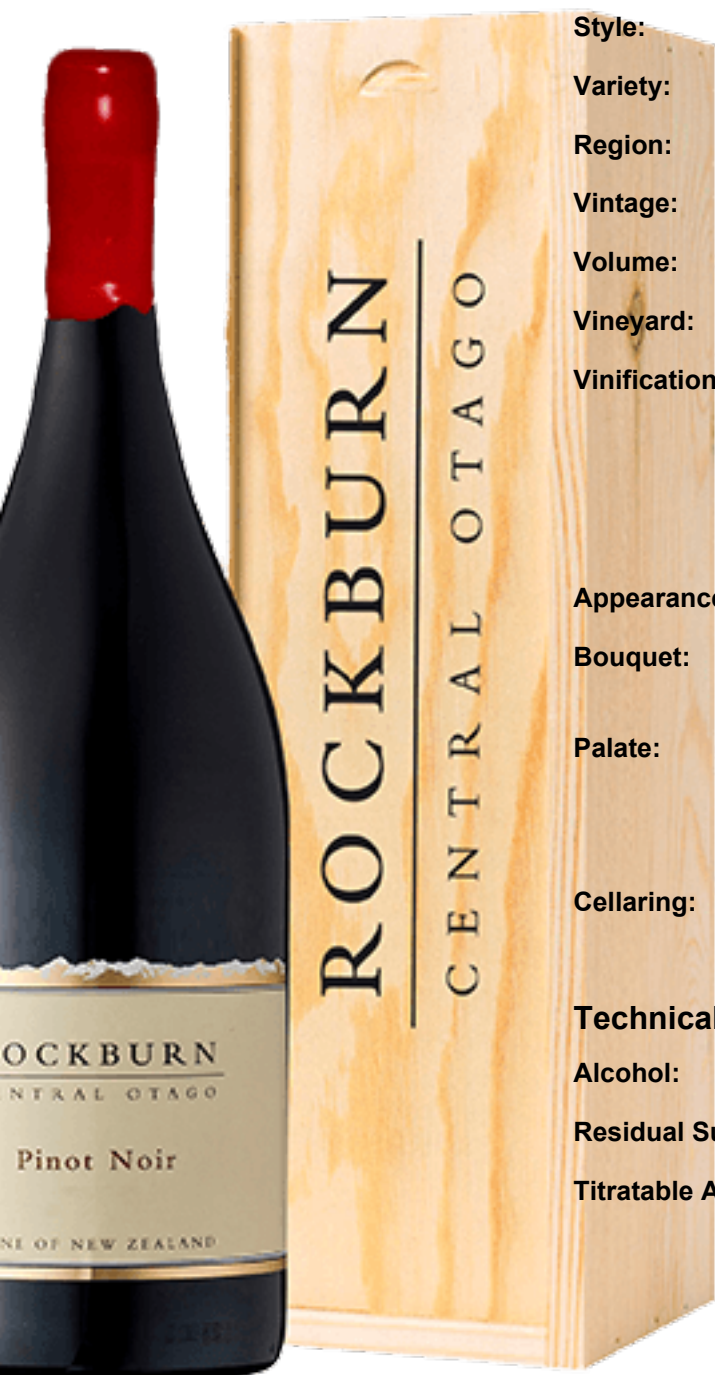




ROCKBURN

Central Otago Pinot Noir Magnum (Last stocks) 2018



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2018		
Volume:	1L		
Vineyard:	Gibbston 12%, Parkburn 88%		
Vinification:	Earliest and hottest season ever in Central Otago. 7 tonne fermenters, 3 to 5 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for another 10 days. Some batches made good use of whole bunch inclusion. 10 months in French oak; 33% new, 33% 1 year old.		
Appearance:	Deep red		
Bouquet:	Expressive nose with vibrant notes of red and black cherry.		
Palate:	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:	10 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.77
Residual Sugar:	1g/L	Packaging:	1 x 1L
Titrateable Acidity:	5.1g/L	Hancocks Product:	15326