



ROCKBURN

Central Otago Pinot Noir Magnum (Last stocks) 2017



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2017		
Volume:	1L		
Vineyard:	Gibbston 12%, Parkburn 88%		
Vinification:	Fermentation: 7 tonne fermenters, 5 to 7 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for around 3 weeks. Some batches made good use of whole bunch inclusion. Barrel levage: 10 months in French oak; 35% new, 37% 1 year old.		
Palate:	The 2017 vintage yielded beautiful fruit from each of our sites, which we have simply guided gently through to the bottle with minimal handling. Our hands-off approach delivers a pure expression of Central Otago to your glass; 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		
Technical Analysis:			
Alcohol:	13.00%	Packaging:	1 x 1L
Hancocks Product:	15536		