



ROCKBURN PINOT NOIR 2022

The 2022 vintage yielded beautiful fruit from each of our Parkburn and Gibbston 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;

BOUQUET

Expressive nose of plum, black cherry and tasty oak.

PALATE

Deeply fruited, rich mocha, supple and silky, with a long finish.

As always, this wine shows classic Rockburn elegance, integrity and balance.

FOOD

Roast meats (Pork, Duck, Chicken), hard cheeses, mushrooms and earthy root vegetables.

Enjoy with friends over the next 4-9 years.

Alcohol:	13.5%
Titrateable Acidity:	4.9 g/l
Residual Sugar:	< 1.0 g/l
pH level:	3.76

VITICULTURE

Grape Variety:	Pinot Noir
Clones:	10/5, 5, 6, Abel, 115, 777.
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels. Parkburn 10-15 cm loam over river gravel.
Vineyard Location:	Gibbston 15%, Parkburn 85%
Climate Comment:	Warm and dry
Vintage Climate:	Settled, early.
Harvest Date:	22 nd March to 20 th April
Viticulturist:	Very clean fruit, variable yields.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenters, 1 to 4 days initial maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for another 10-14 days.
Barrel élevage:	10 months in French oak; 33% new, 18% 1 year old and balance in 2 / 3-year-old oak.
Bottled:	21 st February 2023
Vintage Comment	Tiny bunches from Gibbston, very large ones everywhere else, careful picking ensured clean fruit and expressive wines.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445248
Case Barcode (6x750ml)	09421902445583

VIDEO
TASTING
NOTE

