



ROCKBURN

Pinot Noir 375ml 2021



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	CENTRAL OTAGO		
Vintage:	2021		
Volume:	375ml		
Vineyard:	Grape Variety: 100% Pinot Noir Clones: 10/5, 5, 6, Abel, 115, 777. Training & Trellis: Vertical Shoot Position (VSP) Soils: Gibbston 40cm topsoil over alluvial gravels. Parkburn 10-15cm loam over river gravel. Vineyard Location: Gibbston 15%, Parkburn 85% Climate Comment: Very normal heat accumulation. Vintage Climate: Very settled Harvest Date: 25th March to 27th April Viticulturist: Low yields but very clean fruit.		
Vinification:	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 levage: 10 months in French oak; 33% new, 18% 1 year old and balance in 2 / 3-year-old oak. Bottled: 16 March 2022		
Bouquet:	Expressive nose of plum, black cheery and tasty oak.		
Palate:	Deeply fruited, rich mocha, supple and silky, with a long finish.		
Cellaring:	5 years		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.67
Residual Sugar:	Dry	Packaging:	12 x 375ml
Titrateable Acidity:	5.5g/L	Hancocks Product:	16084