



# ROCKBURN

## Twelve Barrels Gibbston Pinot Noir 2022



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	CENTRAL OTAGO		
<b>Vintage:</b>	2022		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	The 2022 Twelve Barrels Gibbston Vineyard Pinot Noir is a single vineyard wine displaying the elegance, power and grace generated by our Gibbston Back Road Vineyard site. Grape Variety: Pinot Noir, clone 6 Training & Trellis: Vertical Shoot Position (VSP) Soils: Pigburn shallow fine sandy loam. Vineyard Location: Gibbston. Climate Comment: A warm season Vintage Climate: Very dry.		
<b>Vinification:</b>	Harvest Date: 23rd April 2022. Viticulturist Comment: Clean fruit, perfectly ripe. 7 tonne fermenter, 8 days cold maceration, fermentation over one week with daily plunging. Post fermentation maceration for 10 days. Barrel aging 14 months in French Oak, 50% new.		
<b>Bouquet:</b>	Dark and concentrated, the Twelve Barrels displays notes of bramble fruit, truffle and cedar char, with lifted florals.		
<b>Palate:</b>	With a fine balance of firm tannin, concentrated texture and bright fruit, this wine truly represents the Gibbston sub-region and its complex nature. Vegan friendly.		
<b>Cellaring:</b>	10+ years		
<b>Technical Analysis:</b>			
Alcohol:	14.00%	pH:	3.65
Residual Sugar:	<1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.8g/L	Hancocks Product:	<b>16262</b>