

ROCKBURN

THE BARRELS PINOT NOIR 2024

DICK BUNTON VINEYARD, GIBBSTON



Named in honor of **Richard "Dick" Bunton**, founder of Rockburn Wines, this wine represents the very best expression of our annual barrel selection.

Each year, hundreds of French oak barrels are filled with Pinot Noir, and from these we carefully identify those that most eloquently reflect both site and season. This wine is the culmination of that search—showcasing the qualities we admire most in Pinot Noir: subtlety, elegance, and individuality.

Sourced from the Gibbston region, this wine exemplifies the sophistication for which the area is renowned. In the glass, it displays a delicate, opalescent light garnet hue. The nose reveals lifted aromas of spice and florals, layered with a gentle, well-integrated oak influence. With time in the glass, finer notes of forest floor emerge, adding complexity and intrigue.

On the palate, restrained flavours of strawberry and raspberry are carried by a vibrant acidity and framed by very fine tannins. The structure is poised and harmonious, delivering a beautifully balanced and refined tasting experience. The finish is long, elegant, and lingering.

Delicate yet powerful, this wine evokes the timeless style of Pinot Noir from its spiritual homeland, expressing both finesse and depth in equal measure.

BOUQUET

Spice and florals, nuanced oak.

PALATE

Summer berries and fine tannins on a firm acid frame. Delicate yet powerful.

FOOD

Lamb and mushroom dishes, classically matched with duck, exceptional with seasonal root vegetables.

Expect to see this youthful wine transform and evolve over a decade or more; please be aware a fine deposit may occur as a result of our minimal handling philosophy..



VITICULTURE

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, dry season
Vintage Climate:	Cool and early.
Harvest Date:	27 th March 2024
Viticulturist Comment:	Clean fruit, perfectly ripe.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	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, 75% new.

TECHNICAL

Alcohol:	11.0%
Titrateable Acidity:	5.28g/l
Residual Sugar:	<1g/l
pH level:	3.55

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421038770085
Case Barcode (6x750ml)	09421038770122

