

# ROCKBURN

## THE BARRELS PINOT NOIR 2024

### PARKBURN



Every year we fill hundreds of French oak barrels with Pinot Noir, and every year we search for those individual barrels that most eloquently speak of site and season. The result of that search is presented here in a wine that captures the attributes we value most in Pinot Noir—subtlety, elegance, and personality.

Sourced exclusively from our Parkburn Vineyard, this 2024 release is a single vineyard expression that reflects the power, generosity, and intensity of this remarkable site within the Pisa sub-region. Dark and brooding in style, the wine offers layered aromas of black cherry, wild thyme, and ripe plum, supported by a beautifully expressive bouquet.

On the palate, plush tannins and concentrated fruit are balanced by natural acidity and a fine thread of mineral tension, lending both structure and precision. The combination of richness and freshness creates a wine of depth and complexity, truly reflective of the Parkburn terroir.

#### BOUQUET

Bright and fruit-driven, our Parkburn Barrels displays notes of black cherry, thyme and boysenberry.

#### PALATE

With silky tannins and a fine balance of ripe fruit, natural acidity and mineral tension, this wine truly represents the Pisa sub-region and its complex nature

#### FOOD

Excellent with duck, lamb, or venison, and lots of fun with roast root vegetable dishes.

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, 777 clone           |
| Training & Trellis:    | Vertical Shoot Position (VSP)   |
| Soils:                 | Free-draining glacial deposits. |
| Vineyard Location:     | Parkburn, Pisa, Cromwell basin  |
| Climate Comment:       | A warm, dry season              |
| Vintage Climate:       | Cool and early.                 |
| Harvest Date:          | 27 <sup>th</sup> 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, 20% new. |

#### TECHNICAL

|                      |         |
|----------------------|---------|
| Alcohol:             | 13.5%   |
| Titrateable Acidity: | 5.11g/l |
| Residual Sugar:      | <1g/l   |
| pH level:            | 3.67    |

#### PACKAGING & PRODUCTION

|                        |                |
|------------------------|----------------|
| Pack Size              | 6x750ml        |
| Closure:               | Screw Cap      |
| Bottle Barcode (750ml) | 9421038770085  |
| Case Barcode (6x750ml) | 09421038770139 |

