



PINOT GRIS 2021

The 2021 vintage yielded beautiful fruit from our Gibbston Back Road Vineyard. Grapes were hand harvested early morning, quickly returned to the Rockburn Winery and fermented in small batches.

2021 vintage we've elevated the juice with subtle / older French oak, thus adding additional layers of texture and weight to the palate and enhancing those exceptional aromatics and flavors.

The winemaking team then simply guide the Pinot Gris gently through to the bottle with minimal handling. Our "hands-off" approach delivers a pure expression of Central Otago to your glass;

BOUQUET

Ripe peach, nectarine, and Nashi pear aromas

PALATE

A vibrantly fruity, luscious palate with a long, zesty finish.

FOOD

Complements rich or light seafood meals and most spiced cuisine, very versatile.

This wine is drinking very well now and is expected to mellow over the next 3-4 years.

Alcohol:	12.5%
Titrateable Acidity:	6.0 g/l
Residual Sugar:	6.0 g/l
pH level:	3.55



VITICULTURE

Grape Variety:	100% Pinot Gris
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels.
Climate Comment:	Very normal heat accumulation.
Vintage Climate:	Very settled
Harvest Date:	26 th April
Viticulturist Comment:	Low yields but very clean fruit.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Cool in stainless steel and barrel.
Bottled:	4 th February 2022

Vintage Comment: End of 2020 was relatively dry with a wet start to 2021, the warm weather kicked in from early February through to end of harvest, no issues with frosts and quality fruit arrived as scheduled into the winery.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445064
Case Barcode (6x750ml)	09421902445217



Video Tasting Note