



# ROCKBURN

CENTRAL OTAGO

## 2010 Pinot Gris

**Date Bottled:** 12<sup>th</sup> July 2010

**Quantity Bottled:**

### VITICULTURE

**Grape Variety & Clone:** Pinot Gris 2/15, 2/21

**Training and Trellis:** Vertical Shoot Position (VSP)

**Soils:** Parkburn 10-15 cm loam over river gravel

Gibbston 40cm loam over alluvial gravels

**Vineyard Location:** Parkburn and Gibbston Valley Back Road

**Climate Comment:** Windy, plenty of heat and light mid-summer

**Vintage Climate:** Long and settled, some rain once Parkburn all picked.

**Harvest Date:** 9<sup>th</sup> April in Parkburn, 11<sup>th</sup> May in Gibbston.

**Viticulturist Comment:** Lower yields allowed excellent ripening and great concentration

### WINEMAKING

**Winemaker:** Malcolm Rees-Francis

**Fermentation:** Fermented in stainless steel tanks at ~13°C to retain aromatics and finesse. Stopped at its point of sugar/acid balance then racked and blended.

**Alcohol:** 14.0 %

**Titrateable Acidity:** 6.9g/L

**Residual Sugar:** 9.7 g/L

**PH level:** 3.35

**Vintage Comment:** The cool season allowed for excellent flavour development and great aromatics.

Retention of natural sugars enhances the fragrant fruit characters balanced with supple texture and firm acid.

### TASTING NOTES

Bright stonefruit and juicy pear aromas herald a vibrantly fruity off-dry palate, layered over a rich and supple mouthfeel. A firm backbone of acid leads into very long, fruity finish which complements salmon and other seafood or Asian-spiced cuisine, though its extraordinary versatility should be experienced over a wide range of dishes. This wine is drinking very well now and is expected to mellow over the next 3-4 years.

### REVIEWS AND AWARDS (updated regularly)

★★★★ **Sam Kim, Wine Orbit** - Bright and clear youthful straw-yellow colour, this has a very fresh, aromatic and lifted nose of white stonefruits, pears and minerals, with delicate nuances of spice. Off-dry on palate, this has excellent purity and clarity of fruit expression. An attractive soft texture completes this wine.