



ROCKBURN

CENTRAL OTAGO

## 2001 Hay's Lake Pinot Noir

**Date Bottled:** 3<sup>rd</sup> March 2002

**Quantity Bottled:** 487 cases

### VITICULTURE

**Grape Variety & Clone:** 100% Pinot Noir Clones 10/5 and 5

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

**Soils:** Lake Hayes 60-80cm of moderately fertile loam. Gibbston 40cm topsoil over alluvial gravels

**Vineyard Location:** Lake Hayes Cl 10/5 and Gibbston Area Cl 5

**Climate Comment:** Hot summer. Long slow ripening period during Autumn

**Vintage Climate:** A typical central Otago Vintage.

**Harvest Date:** 16<sup>th</sup> April 2001

**Viticulturist Comment:** Very small berries and low yield 5t/ha

### WINEMAKING

**Fermentation:** Two tonne fermenters, 3 day cold maceration. Fermentation over one week with daily hand plunging followed by post fermentation maceration for eight days.

**Alcohol:** 13.5 %

**Titrateable Acidity:** 6.9 g/l

**Residual Sugar:** < 1.0 g/l

**PH level:** 3.70

**Winemakers Comment:** Very ripe fruit aged in 100% French oak 28% new

### TASTING NOTES

**Colour:** Deep Garnet

**Aroma/Bouquet** Subtle oak with spices, particularly cinnamon with a hint of cardamom.

**Palate:** Flavours of boysenberries and raspberries are balanced with fine tannins. The finish is soft and elegant.  
Cellaring 3-5 years

### REVIEWS AND AWARDS (updated regularly)

**Gold medal at 2002 Bragato**