



ROCKBURN
CENTRAL OTAGO

2002 Pinot Noir

Date Bottled: 24th April – 1st May 2003

Quantity Bottled: 3545 cases, 169 magnums

VITICULTURE

Grape Variety & Clone: 100% Pinot Noir. Clones 10/5,5,6,115

Training and Trellis: Vertical Shoot Position (VSP)

Soils: Lake Hayes 60-80cm of moderately fertile loam. Gibbston 40cm topsoil over alluvial gravels
Lowburn 10-15 cm loam over river gravel.

Vineyard Location: Lake Hayes 8%, Gibbston 10%, Lowburn 82%

Climate Comment: Even summer climate, good long autumn.

Vintage Climate: Best vintage in last 10 years.

Harvest Date: 4th April 2002 at Lowburn to 1st May 2002 at Lake Hayes

Viticulturist Comment: Very good rich intense fruit.

WINEMAKING

Fermentation: 2 and 7 tonne fermenters, 3 to 5 days cold maceration fermentation over 1 week with daily plunging followed by post fermentation maceration for eight days. Barrel aging in 100% French Oak, 34% new, 30% old, 36% 2/3 years.

Alcohol: 14.5 %

Titrateable Acidity: 5.5 g/l

Residual Sugar: < 1.0 g/l

PH level: 3.75

Vintage Comment: First chance to blend fruit from 3 sub-regions of Central Otago. This enabled the wine's character and complexity to be greatly enhanced.

TASTING NOTES

Barrel Sample – Andrew Caillard M.W. Langton's Fine Wines

Medium deep colour. Beautifully perfumed wine with mealy/black cherry/plum aromas with some malt nuances. Rich silky palate with red plum/liquorice/aniseed flavours, fine tannins, underlying malt oak with superb flavour length

REVIEWS AND AWARDS (updated regularly)

Winner 2004 Winestate Wine of the Year Award for best Pinot Noir

High pitched wine 94/100 – Andrew Caillard MW

Silver Medal 2003 Bragato Awards

Four stars highly recommended Charmian Smith, Otago Daily Times

Gold Medal 2004 New Zealand Royal Easter Show

Four stars Cuisine Best of the Bunch Jan 2004

Selected by Air New Zealand to serve in First Class

Scored 90 in May 2004 Wine Spectator