



ROCKBURN
CENTRAL OTAGO

2003 Pinot Noir

Date Bottled: 4th May – 24th June 2004

Quantity Bottled: 6,142 cases (1,000 cork, 5142 screwcap), 200 magnums

VITICULTURE

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

Training and Trellis: Vertical Shoot Position (VSP)

Soils: Gibbston 40cm topsoil over alluvial gravels

Lowburn 10-15 cm loam over river gravel.

Vineyard Location: Gibbston 11%, Lowburn 89%

Climate Comment: Hot spring, cool early summer, long crisp autumn.

Vintage Climate: Long slow ripening.

Harvest Date: 15th April to 5th May at Lowburn, 6th/7th May at Gibbston.

Viticulturist Comment: Clean fruit, ripe, good berry characters.

WINEMAKING

Winemaker: Rudi Bauer

Fermentation: 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, 28% new, 32% old, 40% 2/3 years.

Alcohol: 14.5 %

Titrateable Acidity: 4.9 g/l

Residual Sugar: < 1.0 g/l

PH level: 3.66

Vintage Comment: Despite cooler year, the wine has developed well with typical Central Otago fruit intensity.

TASTING NOTES

The 2003 Rockburn Pinot Noir is deep garnet in colour and has a lovely nose dominated by spices and violets. The palate is full of rich, yet subtle black berry fruits with layers of complexity enhanced by fine tannins. The wine displays an elegance and power which lingers long after the last mouthful.

REVIEWS AND AWARDS (updated regularly)

Gold Medal 2004 Air New Zealand Awards.

Four Stars Winestate – A sound, tasty and well-balanced Pinot Noir from Lowburn in Central Otago. A wine doing very well while youthful yet showing the depth of fruit of a fine wine emerging.

Jancis Robinson 18/20 – Vibrant, deep, intense nose. Extremely full and fruity start with some fine, grainy tannin on the finish and very good acidity. Round and slightly herbal.

93/100 Gold Medal – June 2005 Home & Entertaining Magazine – It's a mix of black cherry, plum, and dried spice flavours with a silken texture and lingering finish. A minor fruit bomb with appealing sappy complexity. Bob Campbell.

90/100 July 2005 Wine Spectator – Tangy and rich with lovely ripe strawberry and blackberry flavours supported by zingy acidity all of it lasting nicely on a generous finish. H.S.

Five Star – 93/100 Gourmet Traveller – Wine Collectors Issue

Gold Medal - New Zealand International Wine Show 2005

Four and a half Stars – November Cuisine- Pinot Noir feature