



ROCKBURN
CENTRAL OTAGO

2004 Pinot Noir

Date Bottled: 26th April 2005

Quantity Bottled: 1309 cases

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: 100 % Lowburn

Climate Comment: Severe spring frosts.

Vintage Climate: Long slow ripening.

Harvest Date: 14/16th April 2004

Viticulturist Comment: Owing to Spring frosts ,only selected bunches were picked. They were small tight bunches with strong flavours.

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 six to eight days. Barrel aging in 100% French Oak, 28% new, 45% 1 year, and 27% 2/3 years.

Alcohol: 14.5 %

Titrateable Acidity: 5.5g/L

Residual Sugar: < 1.0 g/L

PH level: 3.66

Vintage Comment: Without the usual Gibbston Valley component, the wine has a higher influence of young vine fruit.

TASTING NOTES

A deep ruby red in its youth, the 2004 Rockburn Pinot Noir immediately impresses with its opulent dark fruit nose, displaying aspects of black cherry and plums and tempered by bright strawberry and spice highlights. The palate introduces itself with the same level of fruit weight, supported by sensual silky tannins through the mid palate with a long spicy finish of chocolate and currant cake. This wine may be enjoyed immediately, yet will reward another six years careful cellaring.

REVIEWS AND AWARDS (updated regularly)