



ROCKBURN
CENTRAL OTAGO

2005 Pinot Noir

Date Bottled: 26th April 2006

Quantity Bottled: 900 cases

VITICULTURE

Grape Variety & Clone: 100% Pinot Noir. Clones 10/5, 5, 6,115, 667, 777

Training and Trellis: Vertical Shoot Position (VSP)

Soils: Gibbston 40cm topsoil over alluvial gravels
Parkburn 10-15 cm loam over river gravel.

Vineyard Location: 63 % Parkburn
37% Gibbston

Climate Comment: Very cool flowering period in December.

Vintage Climate: Late Autumn frosts.

Harvest Date: 28/29th April & 4/5th May 2005

Viticulturist Comment: Very small berries and overall low yield, Gibbston Valley frosts hastened picking there.

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: 13.5 %

Titrateable Acidity: 5.9g/L

Residual Sugar: < 1.0 g/L

PH level: 3.60

Vintage Comment: The very small berries lend a great deal of extraction to the wine, and the high proportion of Gibbston Valley further enhances the firm structure and rustic notes of the 2005 Pinot.

TASTING NOTES

The very deep colour of the 2005 Rockburn Pinot Noir is indicative of its concentration. Aromas of intense red and black currants and cherries dominate the nose, and a lean peppery entry into the palate broadens into a dense and firmly structured body, layered with fleshy bramble berries and spices and enhanced by satiny tannins. The finish is very polished and perfectly balanced with excellent length. This wine is ready to savour now and will continue to develop and impress for many years.

REVIEWS AND AWARDS (updated regularly)

Bob Campbell, Gourmet Traveller Wine, 90/100 POINTS - "Rockburn is an ambitious and expanding Central Otago winery with vineyards in two areas: the cooler Gibbston area and the warmer Lowburn district. This is the winery's fifth pinot noir vintage and arguably its best from a challenging year. It's a minor fruit bomb with lovely red and black cherries together with a suggestion of wild herbs. Soft-textured and with a long finish, it's a good example from a cool and variable vintage."