

2006 Pinot Noir

Date Bottled: 5th & 16th April 2007

Quantity Bottled: 5,300 cases, 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
Parkburn 10-15 cm loam over river gravel.

Vineyard Location: Gibbston 15%, Parkburn 85%

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

Vintage Climate: Intense ripening period.

Harvest Date: 16th March to 27th March at Parkburn, 12th, 13th & 19th April at Gibbston.

Viticulturist Comment: Clean fruit, ripe, big bunches and berries.

WINEMAKING

Winemaker: Malcolm Francis

Fermentation: 6 tonne fermenters, 5 to 7 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for 7 to 9 days. Barrel aging 10 months in 100% French Oak, 40% new, 18% 1 & 2 years old, 47% older.

Alcohol: 13.7 %

Titrateable Acidity: 5.7 g/l

Residual Sugar: < 1.0 g/l

PH level: 3.61

Vintage Comment: Despite a warm and early season, the wine has developed well with typical Central Otago fruit intensity, with excellent typicity showing from both vineyards. The long season in the Gibbston enabled us to include large proportions of whole bunches in the fermenters with this fruit.

TASTING NOTES

The 2006 vintage delivered us perfectly ripened fruit, and our new winery helped us guide this fruit gently through to the bottle with minimal handling. Our “hands-off” approach delivers a pure expression of Central Otago to your glass; rich, intense fruits, delicate floral tones enhanced by nuances of wild thyme, and creamy, silky tannins leading into a long mocha finish, and shows classic Rockburn elegance, integrity and balance. Enjoy with friends over the next 6-8 years.

REVIEWS AND AWARDS (updated regularly)

Elite Gold Medal and winner of Trophy for Champion Open Red Wine 2007 Air New Zealand Wine Awards

Five Stars - November Cuisine Magazine Pinot Noir Tasting

Rated number 2 out of 189 Pinot Noirs tasted

"Almost text book perfection. Rich, with intense, savoury, velvety texture. Silky, fleshy and fragrant with fantastic use of oak" - Sarah-Kate Dineen

GOLD Medal at 2007 Bragato Awards.

Charmian Smith, Otago Daily Times – “The 06 Pinot is a stylish, well-structured, showy young wine once it opens up, then it oozes sweet cherry fruit and oodles creamy, spicy, toasty, chocolate oak and finishes with fine-grained tannins and a long firm finish.”

Joelle Thompson, Urbis – “Everyone should have a ‘just in case’ wine and this is the first 2006 Central Otago Pinot Noir I tried – not to mention one of the best I’ve ever had from that region. Rock on Central and winemaker Malcolm Francis.”