



ROCKBURN  
CENTRAL OTAGO

## 2007 Pinot Noir

**Date Bottled:** 28<sup>th</sup> March 2008

**Quantity Bottled:** 5,000 cases, 100 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:** Cool spring with many light frosts, warm windy summer, long crisp autumn.

**Vintage Climate:** Cool with lengthy ripening period.

**Harvest Date:** 10<sup>th</sup> to 24<sup>th</sup> April at Parkburn, 27<sup>th</sup> April at Gibbston.

**Viticulturist Comment:** Clean fruit, intense flavours, small 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, 38% new, 20% 1 & 2 years old, 42% older.

**Alcohol:** 14.1 %

**Titrateable Acidity:** 5.9 g/l

**Residual Sugar:** < 1.0 g/l

**PH level:** 3.56

**Vintage Comment:** A typical cooler season produced fruit with classic Central Otago fruit intensity, and excellent *typicité* showing from both vineyards. The long season in the Gibbston encouraged great structure and tannins there.

### TASTING NOTES

The 2007 vintage delivered us small, intensely flavoured berries, and we have simply guided 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. As always this wine shows classic Rockburn elegance, integrity and balance. Enjoy with friends over the next 6-8 years.

### REVIEWS AND AWARDS (updated regularly)

#### Gold Medal, San Francisco International Wine Competition 2008

#### 90-91/100, Neal Martin from *The Wine Advocate* [USA], May 2008

A barrel sample of the 2007 Pinot Noir shows great promise. Luscious fruit on the nose with doris plum and briery, a sense of minerality that I did not pick up on either the 2006. The palate is medium bodied, very supple and clean with a harmonious finish.

**5 Stars, *Listener Magazine*, Michael Cooper** – Refined red with concentrated cherry/plum flavours, a subtle seasoning of oak and a seductively long, well-rounded finish. Already delicious.