



ROCKBURN  
CENTRAL OTAGO

## 2008 Pinot Noir

**Date Bottled:** 10<sup>th</sup> March 2009

**Quantity Bottled:** 6,000 cases, 100 magnums

### 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:** Gibbston 23%, Parkburn 77%

**Climate Comment:** Warm spring, warm settled summer, long crisp autumn.

**Vintage Climate:** Early and warm with some late frosts.

**Harvest Date:** 19<sup>th</sup> March to 28th April at Parkburn, 7<sup>th</sup> to 12<sup>th</sup> May at Gibbston.

**Viticulturist Comment:** High quality and quantities, heavy bunches on well-balanced canopies.

### WINEMAKING

**Winemaker:** Malcolm Rees-Francis

**Fermentation:** 7 tonne fermenters, 5 to 7 days cold maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for 7 to 14 days. Barrel aging 10 months in 100% French Oak, 30% new, 30% 1 & 2 years old, 40% older.

**Alcohol:** 14.3 %

**Titrateable Acidity:** 6.1 g/l

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

**PH level:** 3.62

**Vintage Comment:** Record-breaking volumes of fruit in an exceptional year, excellent ripeness.

### TASTING NOTES

The 2008 vintage yielded very ripe fruit from each of our sites, 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; deeply fruited with delicate floral tones enhanced by nuances of liquorice root, and supple, silky tannins leading into a long spicy finish. As always this wine shows classic Rockburn elegance, integrity and balance. Enjoy with friends over the next 5-7 years.

### REVIEWS AND AWARDS (updated regularly)