



ROCKBURN
CENTRAL OTAGO

2009 Pinot Noir

Date Bottled: 15th March 2010

Quantity Bottled: 5,200 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 7%, Parkburn 93%

Climate Comment: Warm spring, cool summer, long warm autumn.

Vintage Climate: Warm initially but cooling quickly.

Harvest Date: 1st – 24th April at Parkburn, 5th May at Gibbston.

Viticulturist Comment: Excellent cropping levels on healthy vines enabled good ripening despite a cooler season.

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, 35% new, 35% 1 & 2 years old, 30% older.

Alcohol: 14.2 %

Titrateable Acidity: 6.1 g/l

Residual Sugar: < 1.0 g/l

PH level: 3.64

Vintage Comment: Beautiful fruit ripening unexpectedly well for the cool summer.

TASTING NOTES

The 2009 vintage yielded beautiful 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; very deeply fruited with delicate floral tones enhanced by nuances of Earl Grey tea, and supple, lithe tannins leading into a very long finish. As always this wine shows classic Rockburn elegance, integrity and balance. Enjoy with friends over the next 5-7 years.

REVIEWS AND AWARDS (TO DATE)

Wine of Show and Best in Class – Australian Boutique Winemakers Awards 2010

Best Pinot Noir Award – Shanghai International Wine Challenge 2010

Gold Medal – New Zealand International Wine Show 2010

Gold Medal – Hong Kong Cathay Pacific Wine & Spirit Show 2010

Finalist – Sydney Top 100 Wine Show 2010