

Rockburn Eleven Barrels Pinot Noir 2013

Date Bottled: 23rd September 2014

Quantity Bottled: 240 cases, 50 magnums

TASTING NOTES

Rockburn Eleven Barrels; the name says it all really. Every year we fill hundreds of French oak barrels with Pinot Noir, and every year I search for those individual barrels that most eloquently speak of site and season. We present the results of that search to you here with a wine that exhibits the attributes I enjoy most about Pinot Noir; subtlety, elegance and personality.

The 2013 Eleven Barrels Pinot Noir is a single vineyard wine displaying the power, grace and intensity generated by our Parkburn Vineyard. The 2013 vintage was on the cool side, encouraging slow ripening in all our fruit. This wine is sourced from within our block of Clone 10/5, and showcases the rich black fruits and silky weight characteristic of our sun-drenched Parkburn site, with added spice and complexity coming from a wild ferment including 26% whole bunches and an extended maturation in oak. Cellar for a decade with confidence.

VITICULTURE

- Grape Variety & Clone:** Pinot Noir Clone 10/5
Training and Trellis: Vertical Shoot Position (VSP)
Soils: Waenga shallow sandy loam
Vineyard Location: Pisa
Climate Comment: Beautiful sunny season, some rain/snow events in January
Vintage Climate: Settled, a few rain or frost events, short
Harvest Date: 19th April
Viticulturist Comment: A cool but intense season, spring frosts reducing overall yields

WINEMAKING

- Winemaker:** Malcolm Rees-Francis
Fermentation: 7 tonne fermenter, 26% whole bunch inclusion, 6 days cold maceration; wild fermentation over 5 days with daily plunging followed by post fermentation maceration for 15 days. Barrel aging 16 months in 45% new, 55% 1 year old French Oak.
- Alcohol:** 14.3%
Titrateable Acidity: 5.3 g/l
Residual Sugar: < 1.0 g/l
PH level: 3.69
Vintage Comment: Excellent flavor development keeping ahead of sugar accumulation has led to great potential for expressive and poised wines.

