

ROCKBURN

CENTRAL OTAGO

Rockburn Pinot Gris 2015

Date Bottled: 4th August 2015

Quantity Bottled: 1600 dozen

TASTING NOTES

Our Pinot Gris features ripe peach, nectarine and Nashi pear aromas, heralding a vibrantly fruity dry palate.

This combined with a very long, zesty finish complements rich or light seafood meals or most Asian-spiced cuisine, though its extraordinary versatility should be experienced over a wide range of dishes.

This wine is drinking very well now and is expected to mellow over the next 3-4 years.

VITICULTURE

Grape Variety & Clone:	Pinot Gris 2/15, 2/21
Training and Trellis:	Vertical Shoot Position (VSP)
Soils:	Dustbowl 10-15 cm loam over river gravel Gibbston 40cm loam over alluvial gravels
Vineyard Location:	Dustbowl and Gibbston Valley Back Road
Climate Comment:	Beautiful sunny season, some rain/snow events in January
Vintage Climate:	Settled, a few rain or frost events, short
Harvest Date:	7 th -8 th April in Parkburn, 8 th of May in Gibbston.
Viticulturist Comment:	A cool flowering period reduced overall yields.



WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Fermented on gross solids in stainless steel tanks at ~14°C to retain aromatics and finesse. Stopped at each parcels point of sugar/acid balance then racked and blended
Alcohol:	11.5 %
Titrateable Acidity:	6.8 g/L
Residual Sugar:	4 g/L
pH:	3.2
Vintage Comment:	Cool conditions has allowed for great flavor development, minerality and precision this year.