



ROCK FERRY
WINE OF NEW ZEALAND

Rock Ferry Trig Hill Vineyard Pinot Noir 2020

Vineyard: Trig Hill Vineyard.

Region: Bendigo Hills, Central Otago, New Zealand.

Viticulture: Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like.

The name refers to an old survey site set up on Bendigo Sheep Station in the late 1880's. Trig Hill Vineyard was developed in 2003 and has 19-hectares under vine. The site is north-facing and has a variety of slopes and elevations creating a range of microclimates. The soil profile consists of silt overlaying clay, lime, and schist fragments.

Winemaking: Refer to previous year's notes for consistency. Hand-picked in April 2020, destemmed, 15% whole bunch fermented across the blend. Predominantly Hill Block Clone 115 and Mid Block Clone 777. On skins for 3 to 4 weeks, before being gently pressed to selected French Oak barriques and puncheons, 35% new. Natural spring malolactic fermentation and elevage for 16 months before being racked and prepared for bottling in November 2021.

Tasting Notes: Aromas of dried rose petals, dark red fruits, wild thyme, hoisin, and baking spice. This Central Otago Pinot Noir has an elegant palate with flavours of cherries, plums, gentle mouth coating powdery tannins and a length finish.

Technical: Alcohol - 13.5%. pH -3.70. TA - 5.5g/l. RS - Dry. Contains sulphites. Certified organic and vegan friendly.



Winemaker: Allan McWilliams & Jordan Hogg.