



## ROCKBURN PINOT GRIS 2023

The 2023 vintage yielded beautiful fruit from our Gibbston Back Road Vineyard. Grapes were hand harvested early morning, quickly returned to the Rockburn Winery and fermented in small batches.

With the 2023 vintage we've elevated the juice with a subtle and older French oak, thus adding additional layers of texture and weight to the palate and enhancing those exceptional aromatics and flavors.

The winemaking team then simply guide the Pinot Gris gently through to the bottle with minimal handling. Our "hands-off" approach delivers a pure expression of Central Otago to your glass;

### BOUQUET

Ripe peach, nectarine, and Nashi pear aromas

### PALATE

A vibrantly fruity, luscious palate with a long, zesty finish.

### FOOD

Complements rich or light seafood meals and most spiced cuisine, very versatile.

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

Alcohol:	13.0%
Titrateable Acidity:	7.1 g/l
Residual Sugar:	3.1 g/l
pH level:	3.4



### VITICULTURE

Grape Variety:	100% Pinot Gris
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels.
Climate Comment:	Very normal heat accumulation.
Climate Comment:	Warm and dry
Vintage Climate:	Cool, early.
Harvest Date:	22nd March– 26th April
Viticulturist Comment:	Very clean fruit, variable yields.

### WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Cool in stainless steel and barrel.
Bottled:	7 <sup>th</sup> November 2023
Vintage Comment:	A season better defined by finesse and bright aromatics, beautiful florals and very elegant wines. These wines will age well.

### PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445064
Case Barcode (6x750ml)	09421902445217
Lot#	LRBPG23



Video Tasting Note