



ROCKBURN PINOT NOIR 2023



The 2023 vintage yielded beautiful Pinot Noir fruit from each of our Parkburn (85%) and Gibbston Back Road (15%) vineyards.

We have then simply guided the wine gently through to the bottle with minimal handling. We believe a “hands-off” approach delivers a pure expression of Central Otago to your glass.

BOUQUET

Expressive nose of plum, black cherry and tasty oak.

PALATE

Deeply fruited, rich mocha, supple and silky, with a long finish.

As always, this wine shows classic Rockburn elegance, integrity and balance.

FOOD

Roast meats (Pork / Chicken), hard cheeses, mushrooms and earthy root vegetables. Enjoy with friends over the next 10-15 years.

ANALYSIS

Alcohol:	13.5%
Titratable Acidity:	5.2 g/l
Residual Sugar:	< 1.0 g/l
pH level:	3.66

VITICULTURE

Grape Variety:	Pinot Noir
Clones:	10/5, 5, 6, Abel, 115, 777.
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels. Parkburn 10-15 cm loam over river gravel.
Vineyard Location:	Gibbston 15%, Parkburn 85%
Climate Comment:	Normal heat accumulation. Warm and dry
Vintage Climate:	Cool & early.
Harvest Date:	22nd March– 30th April
Viticulturist Comment:	Very clean fruit, variable yields

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenters, 1 to 4 days initial maceration; fermentation over 1 week with daily plunging followed by post fermentation maceration for another 10-14 days.
Barrel élevage:	10 months in French oak; 30% new, 22% 1 year old and balance in 2 / 3-year-old oak.
Bottled:	20 th February 2024
Vintage Comment	Clean fruit and cool nights working together to deliver a bright and floral Pinot this year, very food friendly and very ageable.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Lot#	LRBPN23
Bottle Barcode (750ml)	9421902445248
Case Barcode (6x750ml)	09421902445583