



## ROCKBURN AMBER 2024



Rockburn Amber is an alternate take on what Pinot Gris can mean as an expression of terroir; an "orange wine" style, we have fermented the grapes on their skins, precisely as we do with Pinot Noir. Leave your pre-conceptions behind and this wine will open your eyes.

A single vineyard wine sourced from our Dick Bunton Vineyard in Gibbston valley, the Amber has the layered textural characters and dusky peach colour typical of skin-contact Pinot Gris fermentation.

Expect complex layers of rose, grapefruit, and peach notes in harmony with broad mouthfeel, gathered by a citrus peel tension. Best enjoyed very lightly chilled with food, we anticipate cellaring potential over the next six years.

### TECHNICAL SPECIFICATIONS

Alcohol:	12.0 %
Titrateable Acidity:	5.2
Residual Sugar:	<1g/L
pH level:	3.73

### PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445842
Case Barcode (6x750ml)	09421038770108
Lot#	LA24
Bottled:	March 2025

### VITICULTURE

Grape Variety:	100% Pinot Gris
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels.
Climate Comment:	Warm and early spring, cool summer
Vintage Climate:	Early and mild, some significant rain events.
Harvest Date:	22 <sup>nd</sup> April
Viticulturist Comment:	Very clean fruit, big bunches
Vintage Comment:	Defined by bright acidity, excellent concentration, clean fruit, and healthy ferments, the wines of 2024 will be forthright and direct in the story they have to tell.

### WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Fermented in a small open-top vat and hand-plunged daily, aromatics and phenols are gently extracted over three weeks. Malo-lactic fermentation occurs naturally in the spring; after a year's maturation in old, neutral oak barrels the wine is bottled without fining or filtration.