



ROCKBURN PINOT NOIR 2024

The 2024 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 (Lamb, Venison, Pork), hard cheeses, mushrooms and earthy root vegetables. Enjoy with friends over the next 10-15 years.

ANALYSIS

Alcohol:	13.0%
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%
Picking Date:	14 th March – 14 th April
Viticulturist Comment:	Very clean fruit, tight bunches

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 Elevage:	10 months in French oak; 30% new, 22% 1 year old and balance in 2 / 3-year-old oak.
Bottled:	28 th July 2025
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.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Lot#	LRBPN24
Bottle Barcode (750ml)	9421902445248
Case Barcode (6x750ml)	09421902445583

