

ROCKBURN

CENTRAL OTAGO



Rockburn Pinot Gris 2018

Date Bottled: 20 February 2019

Quantity Bottled: 735 dozen

VITICULTURE

Grape Variety & Clone:

Training and Trellis:

Soils:

Vineyard Location:

Climate Comment:

Vintage Climate:

Viticulturist Comment:

Pinot Gris 2/15, 2/21

Vertical Shoot Position (VSP)

Dustbowl 10-15 cm loam over river gravel

Gibbston 40cm loam over alluvial gravels

Dustbowl and Gibbston Valley Back Road

Extremely warm season, very early.

Somewhat damp, a month earlier than usual.

A hot year, very unusual circumstances.

WINEMAKING

Winemaker:

Fermentation:

Alcohol:

Titrateable Acidity:

Residual Sugar:

pH:

Vintage Comment:

Malcolm Rees-Francis

Fermented on gross solids in stainless steel tanks
at ~14°C.

13.5 %

5.1 g/L

20 g/L

3.47

Very hot and early.



TASTING NOTES

Our Pinot Gris features ripe peach, nectarine and Nashi pear aromas, heralding a vibrantly fruity, luscious palate. This combined with a very long, zesty finish complements rich or light seafood meals or most Asian-spiced cuisine, though its extraordinary versatility should be experienced over a wide range of dishes. This wine is drinking very well now and is expected to mellow over the next 3-4 years.

AWARDS AND ACCOLADES

Bronze; The Royal Easter Show 2020, **Dish Panel;** Top 3 Pinot Gris in New Zealand