



GRAPE-TO-GLASS

wines worth sharing

Rockburn 'The Chosen' Central Otago Pinot Noir 2018

Grape Varietal:	100% Pinot Noir
Growing Region:	Gibbston, Central Otago - New Zealand
Head Winemaker:	Malcolm Rees-Francis



I first met the owners of Rockburn Wines back in early 2003 just after they had rebranded from Hay's Lake - alongside which their first vines were planted back in 1991 near Arrowtown - Central Otago. It was thought that the brand name should more truly reflect the terroir of their vineyards. So Rockburn constructed its name from the rugged, rock-strewn and scarred landscape of Central Otago which surrounds their vines.

The region is renowned for its stunning scenery - with rugged mountains and picturesque lakes along with world class Pinot Noir - with Rockburn producing one of the most acclaimed and awarded in the region. Malcolm deals not only with quality fruit from Rockburn's own vineyards, but also from selected sites around the varied sub-regions of Central Otago. Time-to-time the nuances of site and season combine to produce fruit of exceptional character, and too interesting to simply blend away. Malcolm choose instead to bottle this as a single vineyard expression of terroir distinct from their other expressions.

'The Chosen' Pinot Noir 2018 is sourced from a single clone in a Gibbston vineyard. After a Central Otago growing season of two halves - this early ripened parcel of quality fruit came into the winery on the 5th April. A small portion of the fermentation tanks were filled with whole bunches and underwent a cold soak for around 7 days. Before allowed to ferment around 4 days with daily plunging of the cap. Then a post-ferment maceration of around 11 days before going on a mix of aged and new French oak barrels for approximately 10 months.

In your glass you will be greeted by a rich red and shining hue. On the developing nose you will be enticed by ripe cherries, plums, blackcurrants, wild flora and subtle cacao. These all pour onto the lush-textured palate showcasing good structure from ripe tannins and understated varietal acidity making it ideal for early enjoyment. As with all of Malcolm's wines, his commitment to minimal intervention has produced another well balanced Pinot Noir. A quality 'single vineyard' Pinot Noir which is approachable now or can cellar if you choose.

Treat yourself - this wine is definitely worth sharing.

This 2018 Rockburn 'The Chosen' Central Otago Pinot Noir has 14.5% Alc./vol. Mild decanting of 25-30 minutes and serve in an appropriate red wine glass at 16-17°C.

Cellaring Potential:

With mild decanting of 25-30 minutes drinking well this season: and will age well for another 4-5 years.

Food Pairing Suggestions:

Perfect wine pairing with roast lamb or pork with a cherry sauce, prosciutto pizza, or mushroom pasta, earthy vegetarian dishes and duck-pate on toast - *enjoy*.



An engaging, early drinking Pinot Noir with a chosen quality.