

ROCKBURN

SEVEN BARRELS DICK BUNTON

VINEYARD GIBBSTON

PINOT NOIR 2023



Rockburn Seven Barrels; the name says it all really. Every year we fill hundreds of French oak barrels with Pinot Noir, and every year we search for those individual barrels that most eloquently speak of site and season. We present the results of that search to you here with a wine that exhibits the attributes we enjoy most about Gibbston Pinot Noir; subtlety, elegance and personality.

This wine exemplifies the sophistication of Pinot Noir that comes from the Gibbston Valley. In the glass the colour is an opalescent light garnet and when taken to the nose you are rewarded with a wonderful aroma of spice and florals with a lovely nuance of oak. Letting the wine 'breathe' for a while will reward you with delicate forest floor characters. Restrained strawberry and raspberry flavours are suspended on a fabulous acid structure and very fine tannins complement the taste experience. This a beautifully structured, balanced wine. The finish is long and lingering. Overall, the wine is delicate but yet powerful, somewhat reminiscent of wines from the spiritual home of Pinot Noir.

BOUQUET

Spice and florals, nuanced oak.

PALATE

Summer berries and fine tannins on a firm acid frame. Delicate yet powerful.

FOOD

Lamb and mushroom dishes, classically matched with duck, exceptional with seasonal root vegetables.

Expect to see this youthful wine transform and evolve over a decade or more; please be aware a fine deposit may occur as a result of our minimal handling philosophy..



VITICULTURE

Grape Variety:	Pinot Noir, clone 6
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Pigburn shallow fine sandy loam.
Vineyard Location:	Gibbston.
Climate Comment:	A warm dry season
Vintage Climate:	Cool and early
Harvest Date:	18th April 2023
Viticulturist Comment:	Clean fruit, perfectly ripe.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	7 tonne fermenter, 8 days cold maceration, fermentation over one week with daily plunging. Post fermentation maceration for 10 days. Barrel aging 14 months in French Oak, 28% new.

TECHNICAL

Alcohol:	13.0%
Titrateable Acidity:	5.9g/l
Residual Sugar:	<1g/l
pH level:	3.47

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421038770023
Case Barcode (6x750ml)	09421038770054

