



## ROCKBURN AMBER 2023

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 preconceptions behind and this wine will open your eyes.

A single Gibbston Back Road vineyard wine, the Amber displays the complex, textural characters and dusky peach colour generated by the tannins present in the grape skins of Pinot Gris.

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:	13.5%
Titrateable Acidity:	5.5 g/l
Residual Sugar:	0 g/l
pH level:	3.50

### PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode (750ml)	9421902445842
Case Barcode (6x750ml)	NA
Lot#	LA23
Bottled:	March 2024

### VITICULTURE

Grape Variety:	100% Pinot Gris
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	Gibbston 40cm topsoil over alluvial gravels.
Climate Comment:	Very normal heat accumulation.
Climate Comment:	Warm and dry
Vintage Climate:	Cool, early.
Harvest Date:	22nd March– 26th April
Viticulturist Comment:	Very clean fruit, variable yields.
Vintage Comment:	A season better defined by finesse and bright aromatics, beautiful florals and very elegant wines.

### 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. Malolactic fermentation occurs naturally in the spring; after a year's maturation in old, neutral oak barrels the wine is bottled without fining or filtration.