

Rochford. Captive the senses.

Rochford Single Vineyard 'Premier' Pinot Noir 2019

Pinot Noir clone: Block 4 – MV6

Winemakers Tasting Notes:

Aromatics of violets, sage with a lift of wild berries and spiced plum. Highly aromatic with old vine charm. Plush spicy fruits highlighted by ripe boysenberry with a little walnut. The tannin sits confidently behind the wine but marches with a sense of authority.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine are grown on an ancient high river terrace and it is these iron rich, deep volcanic soils which are unique to our site combined with our forty-year-old vines that are at the heart of this wine.

The fruit for this wine comes from Block 4 on the Hill Road Vineyard this block always delivers our best fruit and is a true expression of our Coldstream terrior.

Optimal conditions for both flowering and fruitset in the vineyards gave well balanced yields with plenty of promise leading into the 2019 harvest. A dry January and February followed, culminating in a relatively compressed vintage, though attention to detail in the vineyards gave winemakers wonderfully balanced fruit with concentration of flavour and exceptional natural acidity.

Harvest: Hand-picked on the 22nd of February
Vinification & Elevage: Fruit is wild yeast fermented with 40% whole bunches. 5-day cold soak plunged once a day, then pressed after 3 weeks on skins to French oak (30% new) for indigenous malolactic conversion then sulphured on lees. 10 months in oak, then racked twice prior to bottling.

Technical Data:

Alcohol: 13.0%
Contains Sulphites
Vegan Wine

