



ROCK FERRY
WINE OF NEW ZEALAND

Rock Ferry Trig Hill Vineyard Pinot Noir 2022

Vineyard: Trig Hill Vineyard.

Region: Bendigo Hills, Central Otago, New Zealand.

Viticulture: Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like.

The name refers to an old survey site set up on Bendigo Sheep Station in the late 1880's. Trig Hill Vineyard was developed in 2003 and has 19-hectares under vine. The site is north-facing and has a variety of slopes and elevations creating a range of microclimates. The soil profile consists of silt overlaying clay, lime, and schist fragments.

Winemaking: In April 2022 grapes from our Hill Block Clone 115 and Mid Block Clone 777 were hand harvested, carefully sorted, and destemmed into large format French Oak cuves for fermentation. An average of 15% whole bunch was retained across the blend. There was a daily interaction of gentle pigéage or pump overs for careful extraction and development of tannin. After being on skins for 3 to 4 weeks, the wine was drained and gently pressed to selected French Oak barriques and puncheons (25% new). Natural spring malolactic fermentation occurred and a total élevage for 14 months before the wine was carefully racked, and bottled unfinned, and unfiltered.

Tasting Notes: Aromas of dried rose petals, dark red fruits, wild thyme, hoisin, and baking spice. This Pinot Noir shows the Bendigo typicity of dark fruit density and a seamless palate with gentle mouth coating chalky tannins and a length finish.

Technical: Alcohol - 13.5% pH -3.66 TA - 5.7g/L RS - Dry
Contains sulphites. Certified organic and vegan friendly.

Winemaker: Allan McWilliams & Jordan Hogg.