



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

### LOCHARBURN CENTRAL OTAGO ROSÉ 2013

This has a very fresh, pure nose of strawberries, cherries and watermelon, lifted with red florals, minerals and a touch of confectionary. Concentrated and intense flavours of strawberries and cherries show with good weight and depth. Lively acidity providing a fine-textured line through the palate, carrying the bright fruit flavours to a sustained, lacy and refreshing finish with floral and bon-bon notes.

### VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. We maintain two cordons per vine, spur pruned to limit bud numbers, early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enables us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

### WINEMAKING

This 100% Pinot Noir wine was made with fruit from selected areas of the vineyard, destemmed, held on its skins for several days and then gently pressed to produce a vibrant, attractive, fresh pink coloured wine. The wine was fermented in both stainless steel and partially (approx 15%) in older French oak puncheons, adding texture, mouth feel and complexity to better compliment food.

### TECHNICAL INFORMATION

<b>Clones:</b>	5, 777 & 667 - grafted
<b>Vine Age:</b>	11 years
<b>Soil:</b>	Sandy loam, light, free draining
<b>Rainfall:</b>	220-300 mm per year
<b>Elevation:</b>	260 metres above sea level
<b>Harvested:</b>	April 2012
<b>Brix at Harvest:</b>	24.5° Brix
<b>Residual Sugar:</b>	5 grams per litre
<b>Titrateable Acidity:</b>	7 grams per litre
<b>Alcohol:</b>	14%
<b>Bottled:</b>	August 2013
<b>Package:</b>	12 x 750 ml

