



INTERNATIONAL FINE WINES

Incorporating Fine Wines of Europe

ROCKBURN, CENTRAL OTAGO.

A superb producer of New Zealand wines with a striking, award winning Pinot Noir.

Rockburn is one of New Zealand's rising stars. With prime vineyard sites in Central Otago and a talented wine maker in Malcolm Francis (ex Felton Road), it is little wonder that Rockburn is producing such exciting wines. And it's no longer a secret. The 2006 Pinot Noir (offered below) collected NZ's highest accolade for red wines when it won the **Trophy for Champion Open Red Wine at the Air New Zealand Wine Awards**. This wine also won an Elite Gold Medal at the same show and recently earned a five star rating in the November 2007 edition of New Zealand's pre-eminent food and wine monthly, Cuisine magazine. Only 13 New Zealand Pinot Noirs received the coveted five-star rating from nearly 200 entrants to the "Pinot Forte" tasting.

Rockburn takes its name from the rugged, rock-strewn, landscape of Central Otago. The vineyards are bound on the west by mountains whose seaward slopes receive 5000mm of rain a year while to the east is a barren, moon-like landscape that receives less than 25mm of rain a year.

Rockburn is situated between these extremes and produces not only Pinot Noir of stunning quality (gold medals at New Zealand Wine Society Royal Easter Show, Trophy for Top Red at Air New Zealand Wine Awards, Winestate Wine of the Year, etc), but also Sauvignon Blanc, Pinot Gris and Riesling. The quality comes from the excellent vineyards and the winemaking skills of Malcolm Francis. After a four year tenure as assistant winemaker at Felton Road, Francis joined Rockburn in 2005. Apart from honing his skills on Pinot Noir at Felton Road, Francis has also completed several vintages in Oregon, USA.

It has also become apparent that there are distinct 'appellations' within Central Otago. Gibbston Valley Pinot Noir, for example, typically offers perfumed, floral, earthy wines while Lowburn/Bannockburn Pinot Noir offers darker colours and fuller, sweeter fruit. To fully exploit the potential of the region it is a distinct advantage to have vineyards in different sub-climates, as Rockburn does. The Cromwell site for the winery was chosen for its central location between Rockburn's two other vineyards - the older site in the Gibbston Valley, and the Parkburn terrace vineyard beneath the Pisa range, overlooking Lake Dunstan. These vineyards supply very different styles of fruit that all contribute complexity to the final wines. Importantly, all of the fruit that goes in to Rockburn wines comes from the estate vineyards.

7327-750 2007 SAUVIGNON BLANC \$35/bt (\$31.50/bt in straight or mixed dozens)

As with all the Rockburn wines this is an excellent example of the style. If you like quality NZ Sauvignon (Cloudy Bay, etc) then you will be impressed with this. The fruit for this wine was harvested at the end of April and early May and while the wine displays all the classic sherbet-like zing that makes NZ Sauvignon Blanc attractive, here there is also genuine intensity of fruit and creamy weight on the palate brought by the 15% barrel fermented component of this wine. Finishes with bright and refreshing acidity.

7328-750 2007 RIESLING \$38/bt (\$34.20/bt in straight or mixed dozens)

Fruit from the Parkburn (Cromwell Basin) vineyard is used to make this classically styled off dry Riesling (24g of residual sugar). It's one of the best examples of this style we've come across outside of Germany. Nectarines and mandarins dominate the intensely aromatic nose of this wine while the palate is filled with citrus fruits with further hints of pineapple and peaches. The excellent balance of this wine results in a long and cleansing finish.

7329-750 2007 PINOT GRIS \$38/bt (\$34.20/bt in straight or mixed dozens)

Another excellent example of the genre, this has bright stone fruit aromas, a layered, textured palate, and spicy, zippy finish with hints of Nashi pear and white peach.

7326-750 **2006 PINOT NOIR \$61/bt (\$54.90/bt in straight or mixed dozens)**

Winner of a number of gongs including the **prestigious** Trophy for Champion Open Red Wine at the Air New Zealand Wine Awards. The 2006 Pinot Noir was given a 5 to 7 days cold maceration; fermented over 1 week with daily plunging followed by post fermentation maceration for 7 to 9 days. The wines was then barrel aged for 10 months in 100% French Oak, 40% new, 18% 1 & 2 years old, 42% older. The 2006 vintage delivered perfectly ripened fruit, and the new winery helped guide this fruit gently through to the bottle with minimal handling. The “hands-off” approach has delivered a pure expression of Central Otago with rich, intense, plummy fruit and rose aromas accented by nuances of thyme. In the mouth the wine is wonderfully balanced; with ripe, fleshy fruit cut with savoury, spicy notes. Creamy, silky tannins complete the picture. An elegant, complex wine and a superb example of what this region (and this producer) is capable of giving us.

Five Stars – November 07 Cuisine Magazine Pinot Noir Tasting – Rated number 2 out of 189 Pinot Noirs tasted. *"Almost text book perfection. Rich, with intense, savoury, velvety texture. Silky, fleshy and fragrant with fantastic use of oak"* - **Sarah-Kate Dineen.**

Terms & Conditions:

- ⇒ The prices listed above represents the total price per bottle, including all taxes, ex our Melbourne warehouse.
- ⇒ There is a discount of 10% for straight or mixed dozens.
- ⇒ Full payment is required with your order.
- ⇒ The wine has arrived and is ready to ship, subject to delays, special instructions and weather conditions.
- ⇒ The wines listed above are offered subject to remaining unsold.

Warm regards,
Rob, Meredith and the Team at International Fine Wines.

To order: simply reply to this email with your request and instructions for payment. Or call or fax on the numbers below.

Web: www.ifw.com.au

Email: orders@ifw.com.au

Phone: 613 8415 0206 **Fax:** 613 8415 0276

Visit: 19-21 Russell St, Abbotsford, Victoria, 3067

FREIGHT DELIVERY RATES – Valid from March 2008

DESTINATION	Mixed or Straight Dozens or Purchases over \$500	Part Dozen Purchases less than \$500
Melbourne Metro	FREE	\$6.00
Victoria Country	FREE	\$12.50
Sydney Metro [incl. Newcastle, Wollongong, Central Coast, Port Macquarie, Coffs Harbour, Nth'n Rivers]	FREE	\$14.00
NSW Country	\$11.00	\$23.00
Canberra	FREE	\$14.00
Adelaide Metro [incl. Barossa, Mt Gambier, McLaren Vale]	FREE	\$14.00
South Australia Country	\$11.00	\$23.00
Brisbane Metro [incl. Gold Coast, Sunshine Coast]	FREE	\$14.00
Brisbane Metro – (Ships 4 times a year) TEMPERATURE CONTROLLED	\$10.00	\$20.00
Queensland Country	\$11.00	\$23.00
Perth (Normal Courier)	\$13.00	\$25.00
Perth *Option 2 – TEMPERATURE CONTROLLED	\$11.00	\$18.00
Perth *Option 3 – (Ships 4 times a year) TEMPERATURE CONTROLLED	\$13.00	\$23.00

W.A Country	\$23.00	\$35.00
Tasmania (Normal Courier)	\$11.00	\$23.00
Tasmania *Option 2 (Tas Freight – must be collected from Hobart or Launceston depot)	\$5.00	\$17.00

*Refer to Notes below

PERTH:

Option 2: By refrigerated container to Skippers Transport warehouse in Welshpool. It is your responsibility to collect consignment from depot. Shipments depart on an approximately quarter basis. Immediate shipment can be arranged, but at a per pallet rate.

Option 3: As above but also includes door to door delivery.

TASMANIA:

Option 2: Shipments to Tasmanian Freight depots in Hobart, Launceston and Devonport. It is your responsibility to collect consignment from depot.

Delivery charges include insurance. Any breakages or shortages must be recorded and signed for upon receipt of goods, otherwise no claims can be made.

In the event that no one is home to sign for the goods, please use the special instructions section of the order form, to indicate where they can be safely left e.g. veranda by front door.

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