

BURN COTTAGE VINEYARD

Burn Cottage Vineyard Riesling Grüner Veltliner 2015



95 Points - Cameron Douglas Master Sommelier.

Gentle fragrances, soft and floral, light dried herb layer, plenty of mineral tones - wet stone and mineral water; lemon and radish, complexity builds as the wine opens up in the glass. On the palate - complex, dry, loaded with mineral and citrus flavours, radish, white flowers, apple and a hint of apricot stone; complex and lengthy. A lovely wine and great varietal combination. Drink now and through 2022.

Bob Campbell MW - 94 Points

An intriguing near equal blend with an average of around 60 hours of skin contact prior to fermentation and maturation in stainless steel and old oak barriques for 11 months. Flavourful wine with citrus, lime, wildflowers, mineral, green tea and a tiny hint of clover honey. Quite a textural white wine with peppery tannins and taut acidity. Drink 2017 to 2022.

Raymond Chan Wine Reviews

Brilliant straw-yellow colour with green-gold hues, pale on the rim. The nose is fresh and elegantly concentrated with aromas of yellow florals and savoury citrus fruits entwined with subtle fresh herb notes, white pepper and complexing nutty suggestion, Dryish to taste and medium-bodied, the palate has good depth of savoury citrus fruits and yellow florals intermixed with subtle herb and white pepper elements, and buttery notes, unfolding lifted white florals.

The mouthfeel possesses fine, grainy phenolic textures and good linearity, with bright, refreshing acidity. The palate has richness and presence, carrying to a long, lingering, dry-textured finish. This is an individual Riesling/Grüner Veltliner blend with succulent citrus and floral fruit along with herb, white pepper and nutty flavours of a fine, textural plate with freshness and presence.

Match with firm-fleshed fish and most white meat dishes over the next 3-4 years. A blend of 54% Riesling given 72 hour skin contact, and 46% Grüner Veltliner with 48 hours on skins, both varieties whole cluster foot-crushed, and fermented in stainless-steel barrels and seasoned barriques to 12.8% alc. and 6.3 g/L RS, TA 7.3 g/L and pH 3.19, the wine aged 11 months in barrels and barriques.

