



BURN COTTAGE VINEYARD 2009 CENTRAL OTAGO PINOT NOIR

Finished wine detail:	Ph 3.61
	TA 5.6
	Alc 14.0 %
Commenced Harvest:	7 th April
Finished harvest	20 th April
Average Brix at harvest:	23.8
Whole cluster percentage:	11
New oak percentage:	38%
Cooperages :	Tonnellerie Mercurey, Francois Freres, Damy
Stainless steel barrels	21%
Average time in fermenter:	14 days
Burn Cottage composition by block:	Block 1 – 25%
	Block 2 – 25%
	Block 6 – 17%
	Block 7 West – 17%
	Block 8 – 16%
Bottled volume :	1136 cases 6 x 750 ml, 60 x Magnums, 12 x 3L
	5238L

VINTAGE NOTES: *A frosty early spring followed budburst at the end of September. November brought several extremes, with an out of season snowfall to start, then mid month temperatures of 30 degrees celsius, and high winds by month end. Favourable conditions at flowering provided for a beautiful set and early summer presented a number of long hot days. February and March temperatures were mild, while rainfall events occurred in February and again later into April. Wide diurnal temperature range later in the Central Otago season meant the fruit had a beneficial slow ripening and flavour development.*

WINEMAKER TASTING NOTES: *The debut vintage from Burn Cottage has great aromatic volume and complexity but requires a few moments in the glass to blossom: plums, morelo cherry, asian spices, orange peel and hops. The whole clusters add a wonderful fresh, earthy dimension to the wine. This is a dense, chewy and complex bottling which is made in an age-worthy (vin de garde) style. The tannins are well integrated in the palate but substantial enough that the wine is only hinting at what we expect it to become. The acidity is bright and 100% natural lending both liveliness and authority to the long finish on the wine. Cellaring potential 5+ years*