



Burn Cottage Vineyard 2010 Central Otago Pinot Noir

Finished wine detail:	pH	3.64
	TA	5.1
	Alc	13.72 %
Commenced Harvest:	9 th April	
Finished harvest	18 th April	
Average Brix at harvest:	24.2	
Whole cluster percentage:	20	
New oak percentage:	20	
Cooperages :	Tonnellerie Mercurey, Francois Freres, Damy	
Stainless steel barrels	20	
Average time in fermenter:	15 days	
Burn Cottage composition by block:	Block 1 – 23%	
	Block 2 – 33%	
	Blocks 4, 7E, 5S – 5%	
	Block 7 West – 23%	
	Block 8 – 16%	
Bottled volume :	1124 cases 6 x 750 ml	

Vintage Notes: *This was the second vintage for Burn Cottage and fortunate indeed were we to have a great vintage for our sophomore year. The vintage is widely successful throughout New Zealand and particularly for Central Otago Pinot Noir. The spring was of mild temperatures, and dry conditions ensued overall, with below average rainfall. Favourable warm conditions at flowering provided a good fruit set. Hot summer temperatures developed and the district verged on drought conditions towards the end of summer. Nights were also consistently warmer than usual through January and February. Ripening progressed very well to picking on April 9th.*

The final wine is very close to the 2009 version, with slightly lower acidity and a slightly lower final alcohol level. The block origins are also quite similar to the 2009 wine. Block 6, one of our most exposed, windy and low vigor sites did not make the cut but some younger blocks contributed a small percentage. The core of the wine remains blocks 1,2, 7 West and block 8. The former two are on gently slopes below the more steep blocks of 7 and 8. It is fascinating to watch "star" blocks emerge from the young property. We laid out all of these blocks according to soil type, texture and depth and added a good dose of European inspiration to the mix to finalize their boundaries. Their individual characters are emerging quite clearly and are the reminders of what inspires us at Burn Cottage: a love of all wines of terroir, be they from our dramatic slopes above lake Dunstan in Central Otago or anywhere else in the world.

Winemaker Tasting Notes: *The 2010 Burn Cottage is a more earthy, brooding wine than the 2009. Notes of both black and green teas emerge first from the glass. Interestingly, the fruit tones of blackberry and morelo cherry need some time to show in the glass. These are then joined by a hint of orange zest, vanilla bean, pomegranate and violets. This vintage benefits from plenty of aeration so do not be afraid to decant it. From a partial bottle the next day, the wine develops even further. This is a more structured and tannic vintage than the 2009, with less obvious fruit tones and more muscle and tannin. We expect that the wine will have a long life and improve over the course of the next several years. Like the 2009, the acidity is bright and 100% natural lending both liveliness and authority to the long finish on the wine. Cellaring potential 7+ years.*

-Ted Lemon