



## Burn Cottage Vineyard 2011 Central Otago Pinot Noir

Finished wine detail:	pH	3.68
	TA	5.1
	Alc	13.8%
Commenced Harvest:		23 <sup>rd</sup> March
Finished harvest		1 <sup>st</sup> April
Average Brix at harvest:		23.8
Whole cluster percentage:		8.5
New oak percentage:		30
Cooperages :		Tonnellerie Mercurey, Francois Freres, Damy
Stainless steel barrels		17%
Average time in fermenter:		14 days
Burn Cottage composition by block:		Block 1 – 29%
		Block 2 – 15%
		Block 4 – 23%
		Block 7 West – 23%
		Block 8 – 10%
Bottled volume :		1866 cases 6 x 750 ml

Vintage Notes: . Rainfall totals were up almost 40% at Burn Cottage during the growing season compared to 2010. In particular the summer months of December 2010 - March 2011 were almost double that of 2010. Good soil moisture and great growing conditions allowed for green cover crops and healthy vine growth with no hint of excessive vigour. Favourable warm conditions at flowering provided a great fruit set. While there were rainfall events, the typical pattern of low humidity and long sunlight- intense days counterbalanced the greater rainfall. For us a summer like 2011 is a blessing!

The block origins have remained very consistent since the 2009 vintage. The core of the wine remains blocks 1, 2, 7 West and block 8. The former two are on gentle slopes below the more steep blocks of 7 and 8. A significant component of the blend in 2011 is Block 4. This block lies at mid slope in the heart of the property. It is composed of free draining loams and sands full of round river stones of many sizes. Gravels, would be the best descriptor. While it has been a slow block to come into production we have long hoped that it would be a core component of the Burn Cottage Blend. It produces wines of vibrant, fresh fruit intensity and excellent tannic structure

Winemaker Tasting Notes: The 2011 Burn Cottage is a more elegant, refined bottling compared to the muscular 2010 and 2009. The aromatics display cherry and confectionary tones and remain quite primary still. Evergreen, coughdrop, bacon fat and small red fruits all emerge with air and the wine requires some time to open in the glass. This is the most feminine of the three vintages to date and possesses the most finely delineated palate. While not technically higher, the acidity comes across as the freshest of the three vintages and this combined with the most delicate tannins creates a lovely contrast with the more muscular 2009 and 2010 vintages. It has a seamless finish but for now the wine is tightly wound and will require some more months in bottle to begin to open. Cellar for 3-5 years.

-Ted Lemon