



Burn Cottage Vineyard 2012 Central Otago Pinot Noir

Finished wine detail:	pH	3.66
	TA	5.5
	Alc	13.2 %
Commenced Harvest:		29th March
Finished harvest		7th April
Average Brix at harvest:		22.5
Whole cluster percentage:		10
New oak percentage:		25
Cooperages :		Tonnellerie Mercurey, Francois Freres, Damy
Average time in fermenter:		15 days
Burn Cottage composition by block:		Block 1 – 17%
		Block 2 – 13%
		Block 4 – 16%
		Block 7 East – 14%
		Block 7 West – 21%
		Blocks 6&8 – 19%
Bottled volume :		2050 cases 6 x 750 ml

Vintage Notes: .

Spring was somewhat changeable and cool. The Growing Degree Days October-November were very low but this was made up for by a record breaking month of December 2011. Very good soil moisture during this period was a blessing and helped the plants establish new growth very well. One low snowfall briefly in November caused some frosty conditions to contend with. January brought had good spells of hot, dry weather, with fantastic flowering and mid-season conditions. Rain in February was welcome for the soils, while March was slightly wetter and milder than usual, slowing ripening a little in the final weeks. Picking commenced in the last week of March and early April frosts did not impact our harvest.

Winemaker Tasting Notes:

The 2012 Burn Cottage shows aromas of blackberry and dark cherry with hints of exotic notes of orange peel, saffras and root vegetables: fennel and beetroot. Only with much air do the lovely notes of spice cake and whole cluster fermentation begin to show. It is not nearly as forward and showy as the 2011 vintage at the same stage. This version is quite concentrated with lovely acidity and structured tannins. The 2012 is the most firm and enigmatic Burn Cottage we have yet produced. It should be a wonderful wine to lay down in the cellar for several years and will need another six months or more to begin opening up. Cellar for up to 10 years.

-Ted Lemon