



Burn Cottage Vineyard 2013 Central Otago Pinot Noir

Finished wine detail:	pH	3.70
	TA	4.8
	Alc	13.6 %
Commenced Harvest:		30th March
Finished harvest		7th April
Average Brix at harvest:		23.3
Whole cluster percentage:		24%
New oak percentage:		22%
Cooperages :		Mercrey, Damy
Average time in fermenter:		22 days
Burn Cottage composition by block:		Block 1 – 11%
		Block 2 & 5 – 26%
		Block 4 – 18%
		Block 7 East – 11%
		Block 7 West – 16%
		Blocks 6&8 – 18%
Bottled volume :		2152 cases 6 x 750 ml

Vintage Notes: .

Spring was somewhat slow to start, and cool periods initially brought several instances of frost fighting. Hot temperatures then arrived, and with strong winds at times in January, vine health had to be managed very carefully. Overall vine and canopy growth was very good during the season, and from January to March instances of rain were welcome along with the heat. For us, this favourable summer culminated in extremely good maturity of skins, seeds, stems and flavours. We commenced picking at the end of March.

Winemaker Tasting Notes:

While the 2013 Burn Cottage has intriguing hints of floral notes, it is mostly a deep black well from which surges a great aromatic palette: plum, blackberry, orange zest, spices and smoked meats. With air, some greener notes from the whole cluster usage emerge, as does just a hint of the brushy Central Otago mountainsides. It possesses a wonderful energy on the palate: vibrant acidity lends the wine a juicy quality followed by good richness, yet the wine is not at all fat. The tannins are very complete and complex across the mouth and the finish is long, powerful and mouth staining. Everything is in place for the concert on this one; it only remains for the musicians to take the stage. We are very excited about the quality of the 2013 vintage at Burn Cottage and it will provide years of enjoyment.

-Ted Lemon