



Burn Cottage Vineyard 2014 Central Otago Pinot Noir

Finished wine detail:	pH	3.70
	TA	4.7
	Alc	13.4 %
Commenced Harvest:		25th March
Finished harvest		7th April
Average Brix at harvest:		22.6
Whole cluster percentage:		17%
New oak percentage:		29%
Cooperages :		Mercrey, Damy, Billon
Average time in fermenter:		19 days
Burn Cottage composition by block:		Block 1 – 21%
		Block 2 – 19%
		Block 4 – 16%
		Block 6 – 10%
		Block 7 - 24%
		Block 8 – 10%

Vintage Notes:

Following a mild winter, there was a good amount of rain heading into spring, and decent soil moisture to start the season. Some frost fighting needed with an initial cool start to spring, but no damage sustained. Bud burst was slightly early and there was great early season growth – with moisture, low wind-run, and predominantly warm weather. Settled weather and good temperatures in December gave way to changeable conditions, and sometimes cool systems mid-season. Later in the season saw a return of long hot days and mild nights, and a great Indian summer. A drier season than normal overall. We commenced picking towards the end of March.

Tasting Notes:

The 2014 vintage has delivered us a seductive and enticing wine that from the word go delivers an intriguing aroma of sun ripened red fruits, earl grey tea and an underlying character of autumnal leaves and wet stones. The palate is both youthful and vibrant, with an elegance and richness that is becoming the hallmark of our vineyard. The red berry fruit flavours combine with wild thyme and rich savoury notes, and are supported by the beautifully poised tannins that give depth to the long mouth-watering finish. This wine needs a few years to marry all of its elements. Cellaring for up to 8-10 years.