



Burn Cottage Vineyard 2015 Central Otago Pinot Noir

Finished wine detail:	pH	3.77
	TA	5.0
	Alc	13.5 %
Commenced Harvest:		21st March
Finished harvest		8th April
Average Brix at harvest:		22.8
Whole cluster percentage:		31%
New oak percentage:		19%
Cooperages :		Damy and Mercurey
Average time in fermenter:		17 days
composition by block and clone:		Block 1 – 27%. 115, Abel, 114, 777, 5
		Block 2 – 22%. 667, 5, 10/5, 6, 115, Abel
		Block 6 – 10%. 667, 114
		Block 7 - 30%. 667, 114, 777, Abel
		Block 8 – 11%. 667, 10/5, mv6
Plant density:		5000 vines/Ha

Vintage Notes:

Low rainfall during winter combined with a very windy October and then patchy weather early season ; - this resulted in slow vine growth initially. Some frost fighting was required, (some events as late as December) however no damage was sustained. The weather warmed considerably to above average temperatures mid-season, enabling healthy vine growth, and a favourably short flowering. Central Otago had fantastic summer weather and very warm nights at times, so the season quickly caught up to normal timing and maturity progressed well. Cooler periods in February did not change the overall flow of the season and we proceeded to pick in mild weather at the usual timing in March/ April, with winter setting in shortly afterwards.

Tasting Notes:

Wonderfully complex aromas of fern leaf, rhubarb, potpourri and rose petal contrast with more mineral notes of dust, graphite and gravel. The palate possesses a lovely sweet attack without ever becoming cloying and melts into supple, fine tannins which need a few years to completely marry to the wine. Nevertheless, the overall impression is silky and sensual. Excellent acidity lends great vibrancy to the palate and the wine ends on a long, lingering finish. The rich, silky completeness shows the great potential of this property. Cellaring for up to 8-10 years.

- Ted Lemon