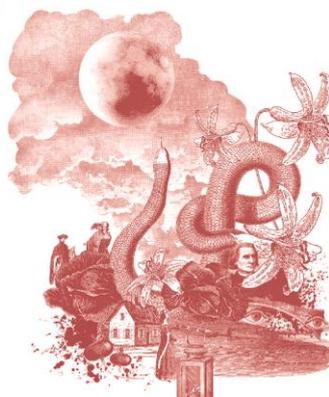


BURN COTTAGE

2016

RIESLING/
GRÜNER
VELTLINER

CENTRAL
OTAGO



Burn Cottage Vineyard 2016 Central Otago Riesling / Grüner Veltliner

Finished wine detail:	pH	3.17
	TA	6.8 g/l
	Alc	13%
Vintage:	1 st pick	5 th April 2016
	2 nd pick	13 th April 2016
Average Brix at harvest:		20.9
Skin Contact:	Riesling:	24-48 hours whole cluster with gentle foot crush to bathe the bunches in juice.
	Gruner Veltliner:	0-24 hours whole berry with gentle foot crush to bathe the berries in juice.
Press:		Each pick pressed together to form a single juice. Static settling overnight. Racked off of heavy lees.
Vessels :		Fermented and aged in stainless steel barrels and old oak barriques for 11 months.
Composition by block:	52%	Riesling
	48%	Gruner Veltliner
Clones:		Riesling 198/19
		Riesling 49
		Gruner Veltliner 4/15
		Gruner Veltliner 4/143

Vintage Notes:

A cool winter, and there were instances of frost fighting in the early parts of the season also with cold nights. Flowering was relatively quick, and it was quite windy through this period so the resulting bunches were quite open. Wind presented a challenge at other times throughout the season also, however overall there were mild, favourable temperatures which prevailed through to late January. Temperatures rose at the start of February and the remaining season was warm and dry. The ripening of the crop progressed well and we picked from the end of March.

Winemaker Tasting Notes:

Lovely handpicked fruit from both varieties was pressed and co-fermented together after up to 48 hours skin contact. The wine displays great aromatic layers with bright notes of lime flower, freshly cut ginger, peach kernel and bergamot tea along with a lovely herbal note. The palate is one of poise and finesse, with a fine structure supported by mouthwatering chalk-like acidity extending through. Wonderful mineral notes lend energy and focus. Early in its development for now, this wine will reward further with time.