



### **Burn Cottage Vineyard 2014 Riesling/Grüner Veltliner**

#### **Cameron Douglas Master Sommelier – 93 Points**

Floral, mineral, fresh, loaded with citrus, crunchy apple, radish and chalky mineral messages. Just off-dry with some residual sweetness messages, lovely soft textures with lively acidity; flavours of white flowers and honey, Asian pears, yellow apples and green gauge plum, very silky texture, mild soft tannins, camomile. Long gentle finish - a lovely and intriguing wine.

#### **Bob Campbell MW – 93 Points**

Attractively scented wine with a suggestion of wildflowers and citrus blossom on the nose. The wine shows lovely purity and delicacy, with an ethereal texture and lengthy finish. An intriguing blend of two compatible varieties that together produce a wine that is completely different to either. Drink 2016 to 2020.

#### **Michael Cooper ★★★★★**

Launched in early 2016, the debut 2014 vintage (4.5\*) is an estate-grown blend of Riesling (53 per cent) and Grüner Veltliner (47 per cent), fermented and matured for 11 months in stainless steel barrels and old oak barriques. Light lemon/green, it is medium-bodied, with penetrating, vibrant, citrusy flavours and a tightly structured, sustained finish. A dryish style (5.6 grams/litre residual sugar) with finely balanced acidity, a minerally thread and plenty of personality, it's still developing and likely to be at its best 2018+.