

**BURN
COTTAGE**

2015

RIESLING/
GRÜNER
VELTLINERCENTRAL
OTAGO**Burn Cottage Vineyard 2015 Central Otago Riesling/Grüner Veltliner**

Finished wine detail:	pH	3.19
	TA	7.3g/l
	Alc	12.8%
	Residual Sugar	6.3g/L
Harvested:	1 st and 7 th April 2015	
Average Brix at harvest:	Riesling	20.8
	Grüner Veltliner	21.7
Skin Contact:	Riesling: 72 hours whole cluster with gentle foot crush to bathe the bunches in juice.	
	Grüner Veltliner: 48 hours whole berry with gentle foot crush to bathe the berries in juice.	
Press:	The two varieties were pressed separately this year due to picking times. Static settling overnight. Racked off of heavy lees.	
Vessels :	Fermented and aged in stainless steel barrels and old oak barriques for 11 months.	
Composition:	Riesling	54%
	Grüner Veltliner	46%
Clones:	Riesling 198/19	
	Riesling 49	
	Grüner Veltliner 4/15	
	Grüner Veltliner 4/143	
Yields:	Riesling	2.0T/Ha
	Grüner Veltliner	4.3T/Ha
Bottled volume :	117 cases	

Vintage Notes:

Less rain in winter, a very windy October, and patchy early season weather meant 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.

Winemaker Tasting Notes:

This wine is still quietly restrained for now and only giving hints of what will show in the coming months and years. Beeswax, mineral and pepper notes hail from the Grüner Veltliner portion, and these are followed by notes originating from the Riesling: lime flower, chamomile and lemon curd. The palate lends richness which slowly yields to a hint of phenolics and excellent but gentle acidity. Lovely length and energy. Needs time.