



## Burn Cottage Vineyard MOONLIGHT RACE Central Otago Pinot Noir 2014

Finished wine detail:	pH	3.65
	TA	5.2
	Alc	13.5 %
Commenced Harvest:	17th March (Cromwell Basin)	
Finished harvest	22nd April (Gibbston)	
Average Brix at harvest:	22.8	
Whole cluster percentage:	15%	
New oak percentage:	19%	
Cooperages :	Mercurey, Damy, Billon	
Average time in fermenter:	17 days	
Composition:	Burn Cottage Vineyard (38%). Blocks: 1, 2, 4, 5, 6, 7 and 8. Northburn Vineyard(49%). Blocks: Rams-face, Dam, Terrace, Block 3, Jewellers shop and Middle block. Cox Family Vineyard (13%)	
Clones:	Burn Cottage Vineyard Clones: 10/5, Abel, 667, 115, 114, 5, 777. Northburn Vineyard Clones: 10/5, 115, 5, 6, 667, 777. Cox Family Vineyard Clones: 115, 6, 5	

### The 3 sites in Central Otago New Zealand :

Burn Cottage Vineyard is a natural northeast facing amphitheatre at the south end of the Pisa Range in the Cromwell Basin. The site is to the West of Lake Dunstan, and just south of the 45<sup>th</sup> Parallel. Elevation 240-310 metres. The soils are derivatives of broken down schist and granite, old river beds and outwash of ancient glaciers. They are classified as free draining sandy loams, with the steeper slopes having more rock and gravel, and lower elevations slightly heavier soils. Vine age 9-11 years. The vineyard and property are managed utilising biodynamic principles.

Northburn Vineyard is located in the Cromwell Basin on the East Bank of Lake Dunstan. Gently sloping Northwest to Southeast. Elevation 200 -257 metres. Soils are a mix of glacial fans and washes previously used for alluvial gold: stony loams, river stones, clays and schist. Vine age 12-16 years. The site is managed to organic principles.

Cox Vineyard is located in the Gibbston region, East of Queenstown on a north-facing terrace in the Kawarau River gorge. Elevation 375-400 metres. The soils are wind-blown silt or loess, glacial deposits over alluvial schist and free-draining gravels. Vine age 14 years. Sustainably Farmed.

### 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. Harvest started early at the Northburn site in approximately mid March, and at Burn Cottage Vineyard shortly after. From there the blocks were picked at the desired maturity, with final picking at the later-ripening Cox Family Vineyard in Gibbston during the 3<sup>rd</sup> week of April.

Winemakers Tasting notes:

*A myriad of mulberry, wild thyme and enticing savoury undertones are interwoven with layers of ripe summer berries. The palate displays both generosity and restraint, with plump & supple tannins that are supported by an amalgam of summer ripened plums, dark cherry and a freshness reminiscent of ripe red fruits. The finish is long, the wine showing lovely fruit purity and definition. This wine shares the rich mid palate so enticing to most Central Otago Pinot Noirs but has plenty of concentration to ensure that it will continue to improve and gain complexity over the years to come. We are delighted with this first bottling of the Moonlight Race*