



Burn Cottage Vineyard MOONLIGHT RACE Central Otago Pinot Noir 2015

Finished wine detail:	pH	3.71
	TA	5.1
	Alc	13.5 %
Commenced Harvest:		24th March
Finished harvest		9th April
Average Brix at harvest:		22.8
Whole cluster percentage:		22%
New oak percentage:		25%
Cooperages :		Mercurey and Damy
Average time in fermenter:		19 days
Composition:		Burn Cottage Vineyard (35%). Blocks: 1, 2, 4, 5, 10. Northburn Vineyard(35%). Blocks: Poplars, Dam, Terrace, Golf. Mark II Vineyard (30%). Blocks O, N, P.
Clones:		Burn Cottage Vineyard Clones: Abel, 667, 115, 114, 828, 5, 6, 777, 943 Northburn Vineyard Clones: 10/5, 5, 6, and 777. Mark II Vineyard Clones: 115, 667, 10/5, Abel, 777

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 45th 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 10-12 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 13-17 years. The site is managed to organic principles.

Mark II Vineyard is located in the foothills of the Pisa range north of Lowburn around 12 km from Cromwell, it is set on North and East facing slopes at elevations 250-350 metres. The blocks are differentiated by soil and aspect, they originate from tertiary glacial deposits : fine clays, schist, quartz, manganite and free draining gravel loams. Vine age 15 years. Sustainably Farmed.

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.*

Winemakers Tasting notes: *Enticing savoury aromatics of freshly rubbed thyme, dark berry fruits, rosehip, autumnal earth, truffle and black tea. Dark toned and dense, this wine has vibrancy, suppleness and power. The textural tannins yield to a lingering and powerful finish. An exciting youthful wine which is still unfolding, and also promising very good cellaring potential.*