



Burn Cottage MOONLIGHT RACE Pinot Noir 2020

Finished wine detail:	pH 3.74 TA 5.4 g/L Alc 13.0%
Commenced Harvest:	24th March
Finished harvest	12th April
Average Brix at harvest:	23.5
New oak percentage:	21%
Cooperages:	Damy, Mercurey, Sylvain
Average time in fermenter:	18 days
Composition by block:	Burn Cottage Vineyard : 57% Block 1, Clones: 5, 115, 114 Block 2, clones: 5, 10/5, 115, 667, Abel Block 4, clones: Abel, 943 Block 6, 115, 667 Block 7, 667, 777 Block 8, 10/5, 667 Sauvage Vineyard : 43% Clones: 5, 6, 667, 115, 777
Vine Age:	17-21 years

Vintage Notes: Early season was quite changeable with cool temperatures at times, accompanied by regular rainfall in November and December. One impact of this was that flowering extended over a long period. Temperatures rose favourably to bring good summer conditions through January, and February had fine weather interspersed with higher than average rainfall. Conditions were mild in March, with some cooler days, and the fruit benefited from a slow extended ripening preserving balance and acidity.

Winemaker Tasting Notes:

From vintage 2018 our Moonlight Race has been solely about our two unique estate vineyards: Burn Cottage Vineyard in Lowburn, and Sauvage Vineyard in Bannockburn. The combination of these two sites produces a vibrant expression of classic Central Otago Pinot Noir.

Bright notes of cherry, florals and pepper spice are accompanied by rosehip and savoury earth characters. There is a lovely concentrated core supported by supple texture, and fine tannins extending through the palate. Approachable now, and with cellaring potential to 7 years.