

## Burn Cottage Sauvage Vineyard Pinot Noir 2019

Finished wine detail:	pH 3.60 TA 4.4g/L
	Alc 14.0%
Harvest:	4 <sup>th</sup> to 8 <sup>th</sup> April
Average Brix at harvest:	23.9
New oak percentage:	26
Cooperage:	Damy and Sylvain
Average time in fermenter:	25 days
Vineyard and clones:	100% Sauvage Vineyard
	CL 5 12%
	CL 667 15 %
	CL 115 42%
	CL 777 31%
Vine age:	20 years
Subregion location:	Bannockburn, Central Otago

<u>Vintage Notes:</u> A very good season for growth, with the farm and vineyard experiencing periods of rain regularly. Some drier more classic Central Otago spells experienced in January and February, and healthy plants were vibrant and strong in both vineyard and property throughout the season. We had some frost to navigate in April, but around this a favourable slow extended ripening. Overall the seasons temperatures were moderate, which preserved wonderful balance and acidity.

## Winemaker Tasting Notes:

Our Single Vineyard wine from the 20 year old Sauvage Vineyard in Bannockburn. The vineyard itself is located under hills once prized for gold in this region, now cloaked in wild thyme and rosehip. The land below is widely sought after for Pinot Noir and the foothills are framed with vines.

Lifted notes of bright red and blue fruits, violets and earthy spice , along with aniseed and darker herbals. The textural palate is elegant with a supple mouthfeel and structural tannins. This wine shows layers and expression benefiting from some time in the glass. Cellaring to 10-12 years.