



Burn Cottage Vineyard 2020 Central Otago Riesling / Grüner Veltliner

Finished wine detail:	pH	3.27
	TA	8.5 g/L
	Alc	12.0 %
	Residual Sugar	1 g/L
Harvest Date:	24th April 2020	
	The vineyard was picked in two passes: one clone of Gruner Veltliner and one clone of Riesling in each pass.	
Brix at harvest:	Gruner Veltliner:	20.3
	Riesling:	20.0
Skin Contact:	Gruner Veltliner : the bunches were destemmed , berries were then lightly foot crushed and grapes bathed in juice to benefit from skin contact. Riesling : Whole bunches were lightly foot crushed and grapes bathed in juice also for skin contact. First picking pass was pressed after 6 hours, while the second pass had 62 hours of skin contact. The varieties were then co-fermented.	
Vessels:	Fermented and aged in stainless steel barrels and neutral oak barriques for 11 months.	
Clones:	Riesling 198/19 Riesling 49 Gruner Veltliner 4/15 Gruner Veltliner 4/143	
Composition by block:	66%	Riesling
	34%	Gruner Veltliner

Vintage Notes:

Early season was somewhat changeable with cool temperatures at times, one impact of this was that flowering extended over a long period. Temperatures rose favourably to bring great summer conditions through January, and February had fine weather interspersed with higher than average rainfall. Mild conditions in March preserved wonderful balance and acidity. The Riesling and Gruner Veltliner grow in a slightly cooler microclimate near the top of our site, allowing these varieties time for flavour development and concentration.

Winemaker Tasting Notes:

Enticing notes of white peach, with florals of jasmine, lime, white pepper and ginger spice. The palate is richly textural and expressive, with a wonderful chalky mineral element enhanced by skin contact pre-fermentation, and fine supple structure. Lovely persistence through the palate.