



Burn Cottage Sauvage Vineyard Pinot Noir 2020

Finished wine detail:	pH	3.80
	TA	4.5g/L
	Alc	13.5%
Harvest:	9 th to 12 th April	
Average Brix at harvest:	23	
Whole Cluster	16%	
New oak percentage:	25	
Cooperage:	Damy, Mercurey, Sylvain	
Average time in fermenter:	20 days	
Vineyard and clones:	100% Sauvage Vineyard	
	CL 5	22%
	CL 6	14%
	CL 115	34%
	CL 777	30%
Vine age:	21 years	
Subregion location:	Bannockburn, Central Otago	

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 to bring good summer conditions through January, whilst February had fine weather interspersed with higher than average rainfall. Mild conditions in March and early April allowed a slow extended ripening, preserving 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.

Enticing perfume with floral notes, cherry and red fruits, black tea and olive underpinned with savoury and earth elements. Characteristic texture through the palate from this vineyard, there is a density and power yet wonderful finesse and flow to the wine. Lovely tannins throughout, providing length and balance to the lively acidity. Will also reward with time, expected cellaring up to 10-12 years.