

BURN

BURN COTTAGE VINEYARD PINOT NOIR 2021

Finished wine detail: pH 3.75 Composition by block and clone:

TA 5.1 g/L Block 1 - 14%. 114, 115, 777, Abel, CL 5

Alc 13.5% Block 2 - 16%. 10/5, 115, Abel, 667, CL5

Commenced Harvest: 19th March Block 4 - 14%. 777, Abel

Finished harvest: 6th April Block 5s - 6%. Abel

Average Brix at harvest: 23.2 Block 6 - 11%. 115, 667

Whole cluster percentage: 10% Block 7 - 23%. 114, 667, 777, Abel

New oak percentage: 24% Block 8 - 12%. 667, 10/5, MV6

Average time in fermenter: 17 days Block 10 - 4%. 828

Cooperages: Mercurey, Plant density: 5000 vines/Ha

Damy Region: Central Otago

Sub-Region: Lowburn

VINTAGE NOTES:

In general we had a very warm dry spring, although a little frost fighting was required during some colder weather systems. Changeable weather also affected flowering in some blocks and resulted in smaller crops. We experienced a high diurnal range with low overnight temperatures through much of the season, and significantly we received a third of our annual rainfall in January. From February conditions settled with favourably warm and dry weather returning through to harvest.

WINEMAKER TASTING NOTES:

Enticing lifted floral notes with blue and red fruits, hints of pepper spice and orange zest accompany the characteristic wet stone and mineral elements from this vineyard. Supple and seamless with lovely palate length and structural tannins framing the wine. Enjoyable over the coming years, this wine will also reward cellaring to 10-12 years.