



**BURN
COTTAGE**

BURN COTTAGE VINEYARD PINOT NOIR 2022

Finished wine detail:	pH 3.75
	TA 4.7 g/L
	Alc 13.5%
Commenced Harvest:	17 th March
Finished harvest:	6 th April
Average Brix at harvest:	23.0
Whole cluster percentage:	7%
New oak percentage:	26%
Average time in fermenter:	19 days
Cooperages :	Mercurey, Damy

Composition by block and clone:

Block 1 -	23%. 114, 115, 777, Abel, CL5
Block 2 -	22%. 10/5, 115, Abel, 667, CL5
Block 4 -	8%. 777, Abel, 943
Block 5s -	6%. Abel
Block 6 -	8%. 115, 667
Block 7 -	25%. 114, 667, 777, Abel
Block 8 -	4%. 667, 10/5, MV6
Block 10 -	4%. 828
Plant density:	5000 vines/Ha
Region:	Central Otago
Sub-Region:	Lowburn

VINTAGE NOTES:

We experienced a wonderful growing season commencing without spring frost concerns, and aside from a little unsettled weather in early summer, the rest of the vintage was warm and stable from there. The low rainfall and mild conditions meant a perfect slow even ripening period, with a great window of settled weather for picking at the end of March.

WINEMAKER TASTING NOTES:

Complex with dark cherry notes, violets and bright florals complimenting earthy, flint mineral tones and darker savoury character. Layered on the palate, this wine has a wonderful suppleness and depth of interest with expressive fruit and fine sinewy tannins. The palate shows length and concentration, and while delicious now, there is a definite promise of more with time. Cellaring potential 10-12 years.