



**BURN
COTTAGE**

BURN COTTAGE SABINES SELECTION PINOT NOIR 2022

Finished wine detail:	pH 3.75
	TA 4.5 g/L
	Alc 14.0%
Date of harvest:	4 th April
Average Brix at harvest:	23.4
Whole cluster percentage:	16%
New oak percentage:	33%
Average time in fermenter:	19 days

Cooperages :	Damy, Mercurey
Composition by block:	
100% Block 8 :	46% clone 10/5 54% clone 667
Plant Density:	5000 Vines/Ha

VINTAGE NOTES:

The season began without any spring frost concerns, and apart from a brief spell of unsettled weather in early summer, conditions remained warm and stable throughout. Low rainfall and mild temperatures provided a long, even ripening period, followed by an excellent window of settled weather for harvest.

WINEMAKER TASTING NOTES:

Sabine's Selection 2022 reflects a unique pocket of our Lowburn Vineyard, where a seam of clay lies at the base of one of our steepest slopes. Over the years, we have seen consistently distinctive fruit from this block, and in 2022 we chose to showcase it in a dedicated small-lot bottling.

The wine shows subtle ruby and violet hues, with lifted aromas of red cherry, plum, raspberry, pomegranate, and mixed spice. A savoury thread and earthy undertones bring further complexity, while the silky texture carries depth, finesse, and persistence. It offers excellent cellaring potential of a decade or more.