



**BURN
COTTAGE**

BURN COTTAGE VINEYARD PINOT NOIR 2023

Finished wine detail:	pH 3.70
	TA 4.8 g/L
	Alc 13.5%
Commenced Harvest:	22 nd March
Finished harvest:	17 th April
Average Brix at harvest:	23.0
Whole cluster percentage:	10%
New oak percentage:	27%
Average time in fermenter:	20 days
Cooperages :	Damy, Mercurey

Composition by block and clone:

Block 1 -	17%. 114, 115, 777, Abel, Cl 5
Block 2 -	130%. 10/5, 115, Abel, 667, CL5
Block 4 -	15%. 777, Abel, 943
Block 5s -	4%. Abel
Block 6 -	5%. 115, 667
Block 7 -	17%. 114, 667, 777, Abel
Block 8 -	9%. 667, 10/5, MV6
Block 10 -	3%. 828
Plant density:	5000 vines/Ha
Region:	Central Otago
Sub-Region:	Lowburn

VINTAGE NOTES:

A couple of cold nights in spring meant frost-fighting, however thankfully no damage sustained, and early season conditions were mainly dry and mild. The arrival of rain in October and November enabled vine growth to catch up well during this period. Mid-summer was warm and dry, including some notable warmer night temperatures at times. The vines were given welcome respite when overall temperatures cooled a little in March and provided a more steady finish to the ripening, and a gradual lead-in to harvest.

WINEMAKER TASTING NOTES:

A wonderfully expressive Burn Cottage with violet and perfumed florals, spicy tobacco and classic red fruit savory notes. A glimpse of graphite and mineral in the layers. The wine is vibrant and delicious, with energy, a supple density and richness. Showing a touch of creaminess and with seamless tannins extending through the palate. Cellaring potential to 10-12 years.