

Burn Cottage,
`Moonlight Race` Central Otago Pinot Noir 2015
Central Otago, New Zealand



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| Grape Varieties | 100% Pinot Noir |
| Winemaker | Claire Mulholland and Ted Lemon |
| Closure | Natural Cork |
| ABV | 13.5% |
| Acidity | 5.1g/L |
| Wine pH | 3.51 |
| Notes | Sustainable, Vegetarian |

PRODUCER

Burn Cottage refers to the name of the road on which this 28 hectare property sits in Central Otago. The estate was once a sheep paddock until it was purchased by Marquis Sauvage in 2002. Marquis enlisted Ted Lemon of Sonoma Coast's famous Littorai as their winemaker and together they decided to plant Pinot Noir in 2003.

VINEYARDS

To find suitable plots to plant on, 60 soil pits were dug and ten Pinot Noir clones were selected to plant on five different rootstocks tailored to the different soil profiles. Burn Cottage has the unique distinction of being the first and only Central Otago estate that has been biodynamic since day one, Ted Lemon's one stipulation for his involvement. Incorporating fruit from a number of vineyard sites: Burn Cottage's own biodynamic farmed estate, along with two other vineyards in the Central Otago region. One site is farmed sustainably and another organically with some biodynamic input. The marriage creates a vibrant reflection of classic Central Otago Pinot Noir.

VINTAGE

Less rain during winter and a very windy October, meant vine growth started off quite slowly. Some frost fighting was required; however, no damage was sustained. The weather warmed considerably to above average temperatures throughout spring, enabling healthy vine growth and a favourably short flowering. Central Otago had fantastic summer weather and very warm nights at times, so the growing season quickly caught up. Cooler periods in February did not change the overall flow of the season and harvest took place at the usual time during March and April, with winter setting in shortly afterwards.

VINIFICATION

The team at Burn Cottage worked closely with the other growers throughout the season, and the wines were nurtured using their traditional care and attention. The Pinot Noir underwent indigenous ferments for around 19 days, with 22% of the fruit kept as whole clusters. After 12 months in French oak barriques, of which 25% were new, the wine was bottled unfined.

TASTING NOTES

A myriad of dark berry fruits, wild rosehip and thyme and enticing savoury undertones of truffle and autumnal earth. The palate displays both generosity and restraint, with textural tannins that are supported by dark cherry and forest floor notes. The finish is long, with the wine showing lovely fruit purity and definition.

AWARDS

Sommelier Wine Awards 2019, Gold