

Burn Cottage,
`Moonlight Race` Central Otago Pinot Noir 2016
Central Otago, New Zealand



Grape Varieties	100% Pinot Noir
Winemaker	Claire Mulholland and Ted Lemon
Closure	Natural Cork
ABV	13%
Acidity	4g/L
Wine pH	3.79
Notes	Vegetarian, Vegan

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

'Moonlight Race' incorporates fruit from three vineyards; Burn Cottage's own biodynamic estate (21%), organically managed Northburn Vineyard (20%) and sustainably farmed Mark II Vineyard (59%). The marriage creates a vibrant reflection of classic Central Otago Pinot Noir. Burn Cottage Vineyard is a natural northeast facing amphitheatre at the south end of the Pisa Range in the Cromwell Basin. It lies to the west of Lake Dunstan at 240 - 310 metres above sea level, with soils of broken down schist and granite, old river beds and outwash of ancient glaciers. Vine age is 11-13 years. Northburn Vineyard is located in the Cromwell Basin on the east bank of Lake Dunstan. Gently sloping northwest to southeast, elevation here is 200 - 257 metres above sea level. Soils are a mix of glacial fans and washes previously used for alluvial gold: stony loams, river stones, clays and schist. Vine age is 13-17 years.

Mark II Vineyard is located in the foothills of the Pisa range around 12 km north of Cromwell. The highest of the three sites, it is set on north and east facing slopes at elevations of 250-350 metres. Soils originate from tertiary glacial deposits: fine clays, schist, quartz, manganese and free draining gravel loams. Vine age is 15 years.

VINTAGE

The season started with a cool winter followed by several frosts in the early spring which were a challenge due to early flowering. The frosts and windy conditions during this time resulted in quite loose bunches. Temperatures were mild through to late January when conditions became warm and dry, allowing ripening to progress. Harvest began towards the end of March.

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 18 days, with 22% of the fruit kept as whole clusters. After 12 months in French oak barriques, of which 19% were new, the wine was bottled unfined.

TASTING NOTES

This wine has aromas of cherry, rosehip and spices with enticing savoury undertones of truffle and autumnal earth. On the palate, good concentration and supple tannins lead to a long, lingering finish.