



Burn Cottage Valli Vineyard 2017 Pinot Noir

Gibbston, Central Otago

Finished wine detail:	pH	3.58
	TA	5.7
	Alc	13.0%
Harvested:	7 April 2017	
Brix at harvest:	23.3 Brix	
Whole cluster percentage:	0%	
New oak percentage:	29%	
Cooperages :	Damy	
Time in fermenter:	20 days	
Clones:	UCD5	
	Dijon 115	
	Dijon 777	
Vine Age :	18 years	
Plant density:	4050 vines/Ha	
Bottled volume :	86 Cases	

Vintage Notes:

Central Otago experienced a mild winter, and after an initially dry spring, there were periods of rain. Early bud-burst was followed by cooler temperatures aside from brief heat spikes in November. Windy conditions started in November and December was also relatively cool and flowering a little patchy. Mild conditions prevailed through to mid-February, with rain at times and nights often dipping below 10 degrees Celsius. Wind continued to be a challenge and vine canopies were quite low in vigour. By late February the temperatures lifted and veraison went well. Crops were low due to the season, however ripening progressed favourably, with picking in Gibbston early April.

Winemaker Tasting Notes:

One of our dear friends in Central Otago is Grant Taylor, the former winemaker of Gibbston Valley Vineyards and proprietor of Valli Vineyards, one of the great producers of Central Otago. Grant is an iconic figure in Central, equally beloved for his wonderful wines and his quick wit. Over the course of several months in 2013 we decided that it would be great fun to swap grapes from each other's estate vineyard and make the wines, with each of us vineyard designating the result, and this is the third year of our collaboration doing so. In our view, there is no finer vineyard in the Gibbston region than Grant's. The professionalism, care and love which go into the management of this site are exemplary. The 2017 Burn Cottage Valli Vineyard wine displays layers of cherry, plum, licorice, chocolate and dark savoury complexity. The palate has richness and succulence with a balanced delicate acidity, firm tannins and a lovely persistence. Cellar for 8-10 years.