



BURN COTTAGE MOONLIGHT RACE PINOT NOIR 2022

Finished wine detail:	pH 3.63	Composition by	osition by block: ottage Vineyard: 40%	
	TA 4.8g/L	Burn Cottage V		
	Alc 13.5%	Block 1 -	Clones: 115, Abel,777	
Commenced Harvest:	18 th March	Block 2 -	Clones: 115, Abel, 10/5	
Finished harvest:	9 th April	Block 4 -	Clones: Abel, 777, 943	
Average Brix at harvest:	23.3	Block 5s-	Clones: Abel	
Whole cluster percentage:	5%	Sauvage Vineya	Sauvage Vineyard: 34%	
New oak percentage:	20%		Clones: 5, 6, 115, 667, 777	
Average time in fermenter:	18 days	Sappa Vineyard	Sappa Vineyard: 26%	
Cooperages :	Damy, Mercurey,		Clones: 115, 777, cl5, Abel	
	Sylvain	Vine Age:	6-23 years	
		Region:	Central Otago	

VINTAGE NOTES:

We experienced a favourable season commencing without spring frost concerns, and aside from periods of rain and high wind run in early summer, the season was warm and settled from there. The low rainfall and mild conditions providing a stable and slow even ripening period. Picking progressed steadily with a great window for each block in the settled conditions, and without early autumn frost pressure, leaves remained on the vines and trees into May.

WINEMAKER TASTING NOTES:

Moonlight Race is a combination of Pinot Noir sourced from our trio of estate vineyards: Burn Cottage Vineyard in Lowburn, and the Sauvage and Sappa Vineyards in Bannockburn. Each vineyard contributes unique characteristics to the blend, resulting in a vibrant expression of Central Otago Pinot Noir.

Rich savoury notes meld with red berry and plum, spice and mineral notes. Supple with layers of interest and a wonderful seamless quality through the palate framed by juicy tannins. This wine is approachable now and can be expected cellar up to 7 years.

www.burncottage.com