

Valli Burn Cottage Vineyard Pinot Noir 2015

Valli Vineyards Ltd.
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Location: Lowburn, Central Otago Climate: Semi-Continental

Clones: Abel, 115, 667

Soils: Sandy loams, glacial outwash, schist-derived

Vine Age: Planted 2003
Vine Density: 5000 vines/hectare
Harvest Date: 8 April 2015

Brix at Harvest: 24
pH at Harvest: 3.3
tA at Harvest 8.6 g/l
Whole Bunch: 23%
Peak Fermentation Temp: 32°C
Cuvaison: 19 days

Oak Percentages: 20% new, 40% one year, 40% two year Coopers: Saury, Ana Selection, François Freres

Fining: None
Filtering: None
Alcohol: 13.5%
Total Bottles Produced: 1,394

"Ted Lemon and Claire Mulholland of Burn Cottage have both been friends of mine for almost as long as I can remember. Ted, I first meet in Burgundy in 1984. As far as I know he was the first foreign winemaker in a very traditional part of the French wine industry. He was an inspiration in realizing there are no boundaries: anything is possible in the world of wine. Since then we have worked closely together both at Chateau Woltner in Napa Valley and Archery Summit Winery in Oregon.

Claire and I worked side by side in the early days at Gibbston Valley Wines. We shared the joy of being the first winemakers to see fruit from many different Central Otago sites, made the first wines for a number of today's iconic Central Otago brands and were on one of the steepest learning curves in winemaking history.

When a discussion with Ted and Claire turned to the possibility of exchanging fruit as a way of gaining further understanding of our own sites, and of course having the pleasure of working with each other again, there was only one answer: YES!"

- Grant Taylor

Tasting Note

The 2nd vintage of our collaboration delivers and elegant and textural wine that is perhaps even more exciting than the first! Lifted red fruit aromas of cherry and wild strawberry with a hint of casis, baking spice and earthy loam. This pinot noir is full of energy with a memorable creamy texture and an electric long finish. Enjoyable young and the earthiness should continue to develop with age.