

Burn Cottage

The Burn Cottage Riesling - Grüner Veltliner is a co-fermented blend that beautifully combines the aromatic intensity of Riesling with the textured richness of Grüner Veltliner, offering a wine that is both fresh and complex.

BURN COTTAGE



Riesling - Gruner Veltliner 2022

Central Otago, New Zealand

Region and Vineyards

Burn Cottage is situated in the Central Otago wine region, the southernmost wine-growing area in the world, renowned for its cool climate and dramatic landscapes. The region benefits from a continental climate , characterized by warm days and cool nights , which helps to maintain the natural acidity in the grapes while allowing full ripeness and flavor development.

The Riesling and Grüner Veltliner vines are grown in a slightly cooler microclimate near the top of the vineyard site, benefiting from extended ripening time. This allows for the development of concentrated flavors while preserving the wine's signature brightness and acidity. The soils in the vineyard consist of free-draining schist and gravel , providing the perfect conditions for growing aromatic varieties that express purity and minerality.

Winemaking

The Burn Cottage Riesling - Grüner Veltliner was harvested in two stages, with each clone of Riesling and Grüner Veltliner picked separately. The Grüner Veltliner grapes were destemmed and lightly foot-crushed, followed by a period of skin contact to enhance the wine's texture. The Riesling grapes were treated similarly, with whole bunches lightly foot-crushed and given time for skin contact.

The wine underwent two stages of skin contact: the first picking was pressed after 6 hours , while the second pass enjoyed 62 hours of skin contact. The two varieties were then co-fermented in a combination of stainless steel barrels and neutral oak barriques to preserve freshness and introduce subtle complexity. The wine aged for 11 months in these vessels, allowing the flavors to integrate while maintaining the vibrancy of the fruit.

Tasting Notes

- Color : Pale lemon with green highlights.
- Aroma : Enticing aromas of white peach , jasmine , and lime , complemented by subtle hints of white pepper and ginger spice .
- Palate : The palate is richly textured and expressive, with flavors of stone fruit and citrus . A chalky mineral element adds depth, while the fine, supple structure is enhanced by the skin contact. The wine shows excellent persistence, finishing with

Alcohol :13,00 %

Composition: 54% Riesling, 46% Grüner Veltliner

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refreshing acidity and a lingering spice.

Did You Know?

Burn Cottage's Riesling - Grüner Veltliner blend is a rarity in New Zealand, where these varieties are not often co-fermented. The vineyard's location in a cooler microclimate helps these two aromatic grapes develop together, creating a unique expression of Central Otago's terroir.

Wine Pairing Ideas

- Austrian-style schnitzel with lemon : The zesty acidity of the wine balances the richness of the schnitzel, while the Grüner Veltliner component complements the dish's earthy breadcrumb coating.
- Thai green curry with prawns : The aromatic spices of the wine harmonize with the fresh herbs and citrusy notes of the curry, while its refreshing acidity cuts through the richness of the coconut milk.
- Goat cheese and honey tart : The wine's floral and citrus notes highlight the tanginess of the goat cheese, while the hint of sweetness in the honey complements the texture.
- Grilled asparagus with hollandaise sauce : The minerality and acidity of the wine pair beautifully with the creaminess of the hollandaise and the earthiness of the asparagus.

92

Robert Parker (RP) : 92 Points (2021)

As with all 2021 wines so far, this is preferable to the 2020. The 2021 Riesling-Gruner Veltliner leads with burnt brown sugar, preserved citrus, sourdough crust, sea salt, ginger and dried lavender. With 68% Riesling and the balance Grüner, this also has much higher residual sugar than the 2020—7.5 grams per liter. This occurred due to the natural ferment, and the winery did not push the yeast beyond what they naturally did. The varieties were destemmed, sat on skins in juice for 36 hours and were then co-fermented. I like the fact that these wines don't appear to show a hard boundary between the varieties; the integration is seamless. 12.5% alcohol, sealed under screw cap.

91

Robert Parker (RP) : 91 Points (2020)

The 2020 Riesling-Gruner Veltliner is from the top of the Burn Cottage Vineyard, in a little valley, or amphitheater. The composition is 66% Riesling and 34% Grüner Veltliner. This is rich and full—both varieties spent some time on skins (between one and three days) which has given a phenolic presence to the wine, with layers of sesame seeds, tahini, crushed nuts, lavender, green apple skins, preserved citrus and beeswax. White tea too. Very good. Sleek. There is only one gram per liter of residual sugar, which hardly seems worth mentioning, but it's good to know. 12% alcohol, sealed under screw cap.