

# Burn Cottage

The Burn Cottage Moonlight Race Pinot Noir 2022 is a vibrant, terroir-driven Pinot Noir from the heart of Central Otago, showcasing the region's hallmark finesse and complexity.



# Moonlight Race Pinot Noir 2022

Central Otago, New Zealand

### Region and Vineyards

The **Central Otago** region is renowned for its breathtaking landscapes and exceptional Pinot Noir. Located at the southernmost point of New Zealand's winemaking regions, it benefits from a continental climate marked by hot summers and cold winters. The dramatic diurnal shifts in temperature allow for bright acidity and even ripening, critical for producing world-class Pinot Noir.

The vineyards contributing to this blend—Burn Cottage Vineyard in Lowburn and the Sauvage and Sappa Vineyards in Bannockburn—sit on free-draining sandy loams derived from schist and granite. The elevations range from 240 to 310 meters , with the terrain shaped by ancient glacial movements. Each vineyard brings a distinct personality to the blend, from the minerality and finesse of the steeper slopes to the depth and richness of the lower elevations.



The Burn Cottage Moonlight Race 2022 is a blend crafted from meticulously farmed biodynamic vineyards. The wine comprises fruit from vines aged 6 to 23 years, with a diverse array of Pinot Noir clones, including Abel, 777, 115, and 10/5.

Harvested between March 18th and April 9th, the grapes achieved an average Brix of 23.3. Fermentation, lasting an average of 18 days, utilized 5% whole clusters and native yeasts in a mix of stainless steel tanks and traditional oak fermenters. The wine was aged in 20% new French oak from prestigious cooperages such as Damy, Mercurey, and Sylvain, ensuring balance and integration.

### Tasting Notes

- **Color**: A luminous ruby hue with excellent clarity and vibrancy.
- Aroma: Intense and inviting, with layers of red berries, plum, and subtle hints of savoury spice and mineral notes.
- Palate: Supple and layered, the wine reveals a seamless progression of flavors—juicy **red berries**, a touch of **earthiness**, and a refined mineral edge. The **juicy tannins** frame the palate, leading to a long and harmonious finish.





Alcohol: 13,50 %

Composition: 100% Pinot Noir







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## Did you know?

The name "Moonlight Race" is inspired by the braided rivers of Central Otago, which mirror the interwoven characteristics of the vineyards that contribute to this wine. It's a poetic nod to the land's natural beauty and the blend's harmonious interplay of diverse vineyard sites.

### Wine Pairing Ideas

- **Duck Breast with Cherry Sauce**: The wine's red berry notes and bright acidity complement the rich flavors of duck, while the subtle spice harmonizes with the cherry sauce.
- **Wild Mushroom Risotto**: The earthy tones of the Pinot Noir echo the umami depth of mushrooms, creating a perfectly balanced pairing.
- **Herb-Crusted Lamb Cutlets**: The wine's supple tannins and savory notes provide a beautiful counterpoint to the tender lamb and aromatic herbs.
- Beetroot and Goat Cheese Tart: The vibrant fruit and acidity of the Pinot Noir cut through the creaminess of goat cheese and enhance the sweetness of roasted beetroot.

## 96 James Suckling

#### James Suckling (JS): 96 Points (2022)

I really like the crunchy character to this, with ripe, al dente pinot noir character highlighting the strawberry and lemon notes. Medium-bodied, lively and energetic with citrus and crushed stone undertones. This is so satisfying and fresh. Drink now.



#### Robert Parker (RP): 94 Points (2022)

The 2022 Moonlight Race Pinot Noir is supple and spicy, with pink peppercorn, cherry blossom, red apple skins, a hint of blond tobacco and white pepper. The wine is light in the glass (but vibrant) and the tannins suit it—they are totally fresh and fine—finely milled and like poudre. Superb, silky, totally satisfying and enlivening. 13.5% alcohol, sealed under screw cap. Here are some technical numbers for you. Vineyard percentage is 56% Burn Cottage Vineyard, 22% from the Sauvage Vineyard and 22% from Luna Vineyard. Seven percent whole bunch was in the ferment with 17 days on skins and oak included 22% new French oak. The wine's pH is 3.73, with a total acidity of five grams per liter.



