

Kit #154A • W4

Burn Cottage Moonlight Race Pinot Noir Central Otago New Zealand 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022 **GRAPE** Pinot Noir

GEOGRAPHY Not Europe

COUNTRY New Zealand

LARGER REGION South Island

SMALLER REGION Central

Otago

Rationale

Within a short period of time, 'high-quality Pinot Noir' and 'New Zealand' have become almost as synonymous as 'Sauvignon Blanc' and 'New Zealand'. Since the 1990s, Pinot Noir has been predominantly grown in the cooler southern regions of New Zealand. What makes New Zealand Pinot Noir unique from those of California, Oregon, and most other new world examples is New Zealand's savory spice and (occasionally) gamey-meaty aromas, coupled with its ample fruit flavors. Traditionally, New Zealand Pinot Noir combines notes of earth/farmyard, black cherry, herbs, raspberry, red cherry, lightly smoked oak, and complex spice- appreciated for their complexity and combination of elegance and power.

Central Otago, or simply 'Central' as it is called locally, is a special spot for the grape in New Zealand. Located on the South Island of New Zealand, Pinot Noir is the dominant grape in Central Otago. In the warmer sub-regions, such as Bannockburn, Bendigo, and the Cromwell Basin, it typically produces wines with strong, sweet plum and cherry flavors coupled with herbal notes- this style is often described as 'classic Central Otago.' The subzones of Gibbstown and Wanaka tend to make cooler, edgier wines with red cherry, fresh herb, spice, and an often pronounced mineral character.

Burn Cottage sits in the foothills of the Pisa range and is owned by the Sauvage family which also owns the celebrated Koehler Ruprecht estate in the Germany's Pfalz. Moonlight Race is solely about our two unique estate vineyards: Burn Cottage Vineyard in Lowburn, and Sauvage Vineyard in Bannockburn.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Pink Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Med+

TANNIN Medium

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Pomegranate *Condition: Fresh, Ripe*

BLACK FRUIT Blackberry • Black Cherry • Black Raspberry *Condition: Fresh, Ripe*

CITRUS FRUIT Mandarin • Tangerine Condition: Fresh Part: Peel / Zest

FLORAL Rose • Jasmine • Violet Condition: Fresh

OTHER VEGETABLE Mushrooms (Brown) • Rhubarb • Tomato Leaf • Ginger / Root

HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Basil • Tobacco Leaf

OTHER SPICES Licorice (Red) • Chinese Five Spice • White Pepper • Sassafras

ORGANIC EARTH Turned Dirt / Clay **INORGANIC EARTH** Mineral / Rock

OAK AGING Yes Oak Intensity: Low

OAK INFLUENCE Blended Oak

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion