

BURROWING OWL

estate winery

2016 PINOT NOIR



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Tasting Notes:

A nose of ripe yet juicy strawberry, raspberry and plum with licorice spice, vanilla, cherry pie and some leather, meat, dried sage and toasty oak aromas. The palate is silky textured with light elegant tannins and flavours of ripe cherry, strawberry, some subtle meaty notes and a little savoury dried herb note on the long finish. Try with mushroom and chorizo risotto or roast squab.

– Rhys Pender, Master of Wine

Bottling Date: September 2017

Vintage & Winemaking Notes:

Ten years after the fabulous 2006 vintage, we were offered another amazing growing season in 2016. Spring arrived early: sunny and warm with just enough precipitation to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly creating wonderful complexity and flavour development.

The grapes were handpicked from Burrowing Owl Estate Vineyards in Oliver on September 30th. They were hand-sorted, destemmed and slightly crushed before being dropped into stainless steel tanks for alcoholic fermentation. Strict temperature-controlled fermentation helped retain the Pinot Noir's delicate flavours. The wine was then pressed and transferred into barrels for malolactic conversion and ageing (13 months). The ageing program, based on French and Hungarian oaks enhances aromatics while adding toasted and spicy notes. During ageing, the wine was regularly racked off its lees; it was then bottled unfiltered.

Cellaring: 3+ years

Ageing: 100% French oak with 45% new oak, 30% 1-year-old and 25% 2-year-old oak

Analysis: Alcohol: 14.0 % | PH: 3.67 | Titratable acidity: 6.39 g/L