

BURROWING OWL

estate winery

2021 PINOT NOIR



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Tasting Notes:

A silky textured, ripe fruit flavoured Pinot Noir showing red and black cherry, berry compote, pie crust, cocoa and orange zest with some tobacco and subtle savoury gamy, meaty notes. Medium-bodied with crisp acidity and light tannin, the elegant palate shows paprika and baking spice, potpourri, dark chocolate, dried cherry and plum with good length. Try with grilled chorizo with chimichurri, or grilled portobello mushrooms marinated with garlic and rosemary.

– Rhys Pender, Master of Wine

Bottling Date: September 2022

Vintage & Winemaking Notes:

After a mild winter, the 2021 growing season got underway with early bud break occurring in March followed by timely fruit set. 2021 will be remembered as a very hot year with record-breaking temperatures in late June. Less frequent cooler nights coupled with the heat led to efforts to retain acidity in the grapes by picking earlier. While yields were somewhat impacted by the exceptional temperatures, phenolic ripeness was more easily achieved in the grapes harvested.

The year produced a lower yield of grapes that were of very good quality with more concentrated, ripe flavours. The Pinot Noir was hand-picked from our estate vineyard in Oliver on October 11th before being hand-sorted, destemmed, and slightly crushed and dropped into stainless steel tanks for alcoholic fermentation. A strict temperature control fermentation helped retain the delicate flavors of the Pinot Noir fruit. After vinification, the wine was aged in mostly French oak barrels for 9 months before being blended and bottled.

Cellaring: 3+ years

Ageing: 90% French and 10% Caucasus with 10% new, and 90% 1–2-year-old oak barrels

Analysis: Alcohol: 13.5% | PH: 3.80 | Titratable acidity: 5.24 g/L