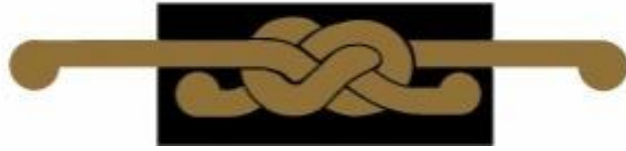


C a r r i c k



Pinot Noir 2001

Producer: Cairnmuir Road Winery Ltd
Origin: Cairnmuir Vineyard, Bannockburn, Central Otago
Winemaker: Grant Taylor

Information

Clones: Clone 5, Clone 10/5, Clone 13
Residual Sugar Nil
Titrateable Acidity 5.7g/L
Alcohol 13.5%
Harvest Dates April 10, 12, 16,17
Brix at Harvest 24 brix
Bottled 13 March 2002

Winemaking:

The grapes were cold soaked. 10% were fermented with whole bunches with 3-4 days post maceration on stems following fermentation. 100% went through malolactic fermentation. The wine was aged in French Oak barriques for 11 months – approximately 30% in new oak.

Viticulture

Much of the vineyard work is by hand – pruning, leaf plucking, shoot thinning and harvest. Crop levels are kept deliberately low and in 2001 the cropping level varied between 6 tonnes/hectare and 6.5 tonnes/hectare.

Tasting Notes

Rich colour with concentrated ripe fruit aromas of black cherries and plums. Savoury notes with a hint of thyme. On the palate the cherry and spice flavours predominate with silky tannins and good depth.