

# C a r r i c k



## Pinot Noir 2003

**Origin:** Cairnmuir & Lot 8 Vineyards, Bannockburn, Central Otago  
**Winemaker:** Steve Davies

### Information

Clones: Clones 5, 6, 13, 113, 114, 115, 777, 10/5  
Residual Sugar Nil  
Titrateable Acidity 6.2g/L  
pH 3.62  
Alcohol 14.1%  
Harvest Dates April 14<sup>th</sup> to May 3<sup>rd</sup>,  
Brix at Harvest 22.8 – 24.8 brix  
Bottled April 2004

### Viticulture and Winemaking:

2003 was slightly cooler than 2002 bringing great flavour development at lower brix. Crop levels are kept deliberately low to capture the best of our regional advantage. The vineyard work is mainly by hand – pruning, leaf plucking, shoot thinning and harvesting.

The wine is made in small open fermenters. Typically a pre-ferment cold soak of 5 days, punch downs through fermentation then 3 – 5 days extended maceration. About half of the lots rely on indigenous yeasts, and a few have a whole bunch component of 15 – 20%.

All the wine goes to barrel, about 30% new, all French. Malolactic is in the spring, the lots are then selected, blended, given a light filtration for clarity and bottled in April 2004.

### Tasting Notes

Dense in colour with a lovely aroma of violets, blackberries, red fruits and notes of briar and oak. On the palate the texture is good, the fruit flavours are of blackberries, black cherries and red fruits. There are also plenty of subtle notes of briar, oak and more exotic forest floor characters. The fine integrated tannin give structure and length and the overall impression is a seamless presentation of flavour, nuance and subtle power.

This wine is delicious now but will continue to develop interest and sophistication well into the future.