

C a r r i c k



Pinot Noir 2004

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

Information

Clones: Clones 5, 6, 13, 115, 777, 10/5
Residual Sugar Nil
Titrateable Acidity 6.2g/L
pH 3.61
Alcohol 14.2%
Harvest Dates April 15th to May 4th,
Brix at Harvest 23.5 – 24.9 brix
Bottled March 2005

Viticulture and Winemaking:

2004 was a slightly cooler than average year in Central Otago. Crop levels are kept deliberately low to capture the best of our regional advantage. Despite this only the older plantings among the partner vineyards produced wines of sufficient character and density to be part of the Carrick 2004.

The vineyard work is mainly by hand – pruning, leaf plucking, shoot thinning and harvesting - and 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 70% 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 best lots are then selected, blended, given a light filtration for clarity and were bottled in March 2005.

Tasting Notes

Aromatically the wine exhibits violets, blackberries, and red fruits layered with subtle notes of briar and oak. The palate resounds with Central Otago summer fruit - blackberries, black cherries, boysenberries and raspberries. Continuing through the palate there are subtle flavours of briar, oak and more exotic forest floor characters. The fine integrated tannins 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.