

# C a r r i c k



## Pinot Noir 2005

<b>Origin:</b>	Cairnmuir & Lot 8 Vineyards, Bannockburn, Central Otago
<b>Winemaker:</b>	Steve Davies
<b>Information</b>	
<u>Clones:</u>	Clones 5, 6, 13, 115, 777, 10/5
<u>Residual Sugar</u>	Nil
<u>Titrateable Acidity</u>	6.2g/L
<u>pH</u>	3.55
<u>Alcohol</u>	13.5%
<u>Harvest Dates</u>	18 April – 1 May
<u>Brix at Harvest</u>	23.6 – 24.8 brix
<u>Bottled</u>	March 2006

### **Viticulture and Winemaking:**

The 2005 vintage was characterised by very low yields. Bunch weights were 40 – 60 grams and consequently the total crop was about 50% of normal. The weather was relatively cool, particularly during December, and this was the most likely reason for a poor fruit set and the resulting low bunch weights. However a mild autumn and the small crop combined to provide ripe fruit with great flavour intensity.

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. In 2005 there was a minimal whole bunch component. All the wine goes to barrel, about 30% new, all French. Malolactic fermentation is in the spring - the lots are then selected, blended, given a light filtration for clarity and were bottled in March 2006.

### **Tasting Notes**

The wine exhibits subdued aromas of red berries, briar and oak. On the palate it is rich, dense and concentrated. The wine is showing a similar evolution to the 2003 vintage, where red and black cherries, boysenberries and blackberries are the dominant fruit flavours. Like the 2003 we expect the wine to show complexity and refinement and will cellar well.

The best parcels of grapes from selected sites in the vineyard are chosen for this wine. The fine integrated tannins give structure and length and it will develop into a seamless wine with opulent fruit, structure and power.