



Carrick

Carrick Pinot Noir 2006

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5, 6, 13, 115, 777, 10/5
Residual Sugar:	Nil
Titrateable Acidity:	6.2g/L
pH:	3.55
Alcohol:	14%
Harvest Dates:	21 March – 19 April
Brix at Harvest:	24.0 – 24.8
Bottled:	June 2007

Viticulture and Wine Making

The 2006 vintage was characterised by an early harvest of moderate yields. Bunch weights were around 100 grams. The weather was warm throughout the season with an early bud break. A mild December provided good fruit set and average bunch weights. Autumn was mild and dry providing 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 2006 there was a minimal whole bunch component. All the wine goes to barrel, about 30% new, all French.

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 2002 vintage, where black cherries, boysenberries and blackberries are the dominant fruit flavours. Like the 2002 we expect the wine to show complexity and refinement and to 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.

Contact

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