



Carrick

Carrick Pinot Noir 2007

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5, 13, 115, 777, 10/5
Residual Sugar:	Nil
Titrateable Acidity:	5.7 g/l
pH:	3.60
Alcohol:	13.5%
Harvest Dates:	03 April – 30 April
Brix at Harvest:	23.5 – 24.6
Bottled:	June 2007

Viticulture and Wine Making

The 2007 vintage was characterised by small yields with harvest beginning in the first week of April. Bunch weights were between 60-100g. The weather over the growing season was warm, however a cool December resulted in poor fruit set which led to the lower than average bunch weights. Given the smaller yields, a warm summer, and a long mild autumn the quality of the fruit was very good and developed great flavour and intensity.

The vineyards are tended by hand allowing for careful management of the individual vines from pruning, leaf plucking, shoot-thinning right through to harvesting.

The wine is fermented in small open top fermenters, and typically has a 5 day pre-ferment cold soak, with punch downs throughout fermentation then 3 – 5 days extended maceration. About 70% of the lots rely on indigenous yeasts. In 2007 there was a minimal whole bunch component. The wine is matured for 14 months in French oak, of which about 30% is new. Malolactic fermentation was in the spring - the lots were then selected, blended, given a light filtration for clarity and bottled in June 2007.

Tasting Notes

A complex nose showing layers of black cherry, cinnamon and cedar. The palate is spice driven with vibrant red cherries supporting the denser more concentrated dark fruits.

The weighty structure provides a solid backbone to the wine which follows through to a long cassis and cocoa finish.

Contact

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