



Pinot Noir 2009

Origin	Carrick Vineyards, Bannockburn, Central Otago		
Information	Clones:5, 13, 115, 777, 10/5 Residual Sugar:Nil Titrateable Acidity:6.0 g/L pH:3.65 Alcohol:14% Harvest Dates:14 – 30 April Brix at Harvest:23.2 – 25.0 Brix Bottled:July 2010		
Viticulture and Wine Making	The 2009 vintage was cooler than average, but careful management in the vineyard of crop levels allowed us to achieve optimum ripeness. 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 5-7 day pre-ferment cold soak, with punch downs throughout fermentation then 5-7 days extended maceration. All parcels are wild yeast ferments with about 15% being whole bunches. The wine is matured for 11 months in French oak, of which about 30% is new. Malolactic fermentation is in the spring - the lots are then selected and blended before bottling without filtration.		
Tasting Notes	A complex brooding nose showing layers of black cherry, chocolate and cinnamon. The palate is texturally driven with a richness and density of flavour showing sweet succulent fruit, exotic spice and an aromatic dried herb aspect making for a layered, complex wine. The power and weight are held in check by the fine silky tannins which provide a solid backbone. This wine is mouth-filling, complete, and harmonious with a long, complex finish.		
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