



# Carrick

## Bannockburn Pinot Noir 2010

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5, 13, 115, 777, 10/5
Residual Sugar:	Nil
Titrateable Acidity:	6.0 g/L
pH:	3.60
Alcohol:	14%
Harvest Dates:	12 – 23 April
Brix at Harvest:	24.0 – 25.0 Brix
Bottled:	June 2011

Viticulture and Wine Making

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 10% being whole bunches. The wine is matured for 11 months in French oak, of which about 29% is new. Malolactic fermentation occurring in the spring - lots are then selected and blended before bottling without filtration.

Tasting Notes

A complex 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 carried by good phenolic weight.

The 2010 Bannockburn Pinot noir is mouth-filling, complete, and harmonious with a long, complex finish

Contact

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