



Carrick

Bannockburn Pinot Noir 2011

Origin Carrick Vineyards, Bannockburn, Central Otago 23.01.13

Information
Clones: 5, 13, 10/5
Residual Sugar: Nil
Titrateable Acidity: 6.8 g/L
pH: 3.65
Alcohol: 14%
Harvest Dates: 10 – 13 April
Brix at Harvest: 24.0 – 25.0 Brix
Bottled: November 2012
Cases 1400

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 14 months in French oak, of which about 29% is new. Malolactic fermentation occurs in the spring - lots are then selected and blended before bottling without fining or filtration.

Tasting Notes
Chocolate, dark red cherry and layers of rich oak spice form the complex aroma of this wine. The palate is texturally driven with a richness and a density of flavour that shows sweet succulent fruit and exotic spice, all of which is supported and carried by good phenolic weight.
The 2011 Bannockburn Pinot noir is mouth-filling, complete, and harmonious with a long, vibrant finish.

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