



2016 CARRICK BANNOCKBURN PINOT NOIR

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

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 12 months in French oak, of which about 15% is new. Malolactic fermentation occurs naturally in the spring – The three lots are individually evaluated barrel by barrel, then blended before bottling without fining or filtration. Blend of Waedenswil10/5, UC-Davis clones 13 & 5

Harvested: 11 – 13th April 2016
Additions: SO₂; Tartaric Acid; Yeast Hull Supplement
Acidity: 6.2g/L
Residual Sugar: <1g/L
Alc.: 13.50%
Bottling date: November 2017
Cases: 2200 x 6 packs

“The Carrick Bannockburn Pinot Noir is known for its structure and its ability to age well over a long period of time. The 2016 Vintage is marked for its great line and length, supported by soft supple tannins and aromas in the red-currant and cherry spectrum. With further contemplation it is possible to pick up on vanilla notes from oak ageing and an introduction of tertiary notes from bottle age, which contributes an earthy forest-floor complexity. The 2016 speaks of finesse and elegance, combined with intensity.”

- Winemaker Francis Hutt – Tasted 2018

“Generous aromas of sweet bramble and warming brown spice. The 2016 is inviting, moorish and earthy. Textural layers with forest floor and cigar box savoury notes give a lovely density and flow with lengthy persistence.”

- Winemaker Zoe Kane – Tasted 2024

Certified organic since 2008, to EU equivalence.

