



2017 CARRICK BANNOCKBURN PINOT NOIR

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Carrick Bannockburn Pinot Noir is known for its structure and its ability to age well over a long period of time. The 2017 growing season was marked by unsettled weather during late spring, early summer which led to uneven flowering and small bunches. However the quality of fruit was fantastic and the wines from this harvest have the potential to age for years to come.

This wine is an integral part of what we do and a wine that we feel represents the strong connection we have with our land. The fruit comes from a parcel of vines which are entirely grown on their own roots and are the oldest vines we have on the property. Now 25 years old. All fruit is hand-picked and fermented using natural yeasts, in small open top fermenters and ages in barrel for 11 months, with 20% new oak used. Each barrel is checked and tasted before blending and remains in tank over harvest, giving it time to unify.

Origin: Organic certified, Carrick Vineyards, Bannockburn, Central Otago

Soils: Schist based, alluvial loess, 30 metres deep.

Hand-picked in: April 2017

Bottled: September 2018, without fining or filtration

Cases: 2400 x 6 bottle cases



A pure expression of place - complex, rounded and intense.

