



Carrick

Carrick Excelsior 2005

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5 & 10/5
Titrateable Acidity:	6.2
pH:	3.59
Alcohol:	13.5%
Harvest Dates:	19 & 28 April 2005
Brix at Harvest:	24.0-24.5
Bottled:	September 2006

Viticulture and Wine Making

The 2005 vintage was characterised by very low yields. The weather was relatively cool, particularly during December, and this was the most likely reason for a poor fruit set and the resulting low bunch weights. However a mild autumn and the small crop combined to provide ripe fruit with great flavour intensity.

The vineyard work is mainly by hand – pruning, leaf plucking, shoot thinning and harvesting - and the wine is made in small open fermenters. Typically, a pre-ferment cold soak of 5 days, punch downs through fermentation then 3 – 5 days extended maceration. About 70% of the lots rely on indigenous yeasts. In 2005 there was a minimal whole bunch component. All the wine goes to barrel, about 30% new, all French with malolactic fermentation in the spring - the Excelsior lots are then selected, racked, and but back to barrel for a further 6 months.

Tasting Notes

A rich opulent nose with black fruits, cassis, earth and brambly notes. The palate is layered with spice and dark brooding fruits. The soft chewy tannin gives the wine great structure and mouthfeel with a delicate nutmeg finish lingering long on the palate. This wine will continue to benefit from ageing.

Contact

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