



Carrick

Carrick Excelsior 2006

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5,13,115 & 10/5
Titrateable Acidity:	5.6
pH:	3.66
Alcohol:	13.5%
Harvest Dates:	24 March, 3,13,&18 April 2005
Brix at Harvest:	24.0-25.0
Bottled:	September 2007

Viticulture and Wine Making

The 2006 vintage was a classic one with weather patterns reflecting the long term averages for the region. Summer was warm, autumn, long and mild, and the resulting fruit was ripe and clean with great flavours.

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 2006 there was about 15% whole bunch component. All the wine goes to barrel, about 50% new, all French with malolactic fermentation in the spring - the Excelsior lots are then selected, racked, and put 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 mid-palate tannins gives the wine great structure and mouth feel with a delicate nutmeg finish lingering long on the palate. This wine will continue to benefit from ageing.

Contact

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