



Carrick

Carrick Excelsior 2009

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	13 and 10-5
Titrateable Acidity:	5.4
pH:	3.65
Alcohol:	14.0%
Harvest Dates:	17 & 30 April 2009
Brix at Harvest:	25.0
Bottled:	January 2011

Viticulture and Wine Making

The 2009 vintage was cooler than average, but careful management in the vineyard and long autumn ripening enabled us to achieve optimum ripeness in the Excelsior grapes.

Special care is taken of the Excelsior Block which is hand tended, enabling meticulous management of the individual vines. This includes pruning, leaf plucking, shoot-thinning and hand harvesting. This wine is fermented in small open top fermenters with a 5-7 day pre-ferment cold soak. It is hand plunged, throughout fermentation then has 5-7 days extended maceration. The wine ferments naturally with wild yeasts and has 10% whole bunches in the ferment. The wine is then matured for 12 months in French oak (33% are new barriques). When the cellar warms in the Spring malolactic fermentation occurs naturally. 2009 saw the clones 10-5 and 13 excel with great Carrick richness and timbre. The six barrels of Excelsior spent in total 18 months in French oak, the last 6 months in old oak.

Tasting Notes

An intense nose showing floral aromatics, black cherries, plum and a touch of spice from the barrels providing a beautifully integrated wine.

The front palate is layered with dark fruits, oriental spice and complex savoury flavours which support the fine grained tannins. The intensity of the front palate cascades onto a lingering seamless finish.

This is an intensely rich wine that will cellar until at least 2018 and drinking will give ongoing pleasure to the consumer.

Contact

Carrick Wines	Phone	+64 3 445 3480
Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago	Email	wines@carrick.co.nz
New Zealand	Web	www.carrick.co.nz



