



Carrick

Carrick Excelsior 2010

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	13 and 10-5
Titrateable Acidity:	6.0
pH:	3.60
Alcohol:	14.0%
Harvest Dates:	20 & 23 April 2010
Brix at Harvest:	25.0
Bottled:	March 2012

Viticulture and Wine Making

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 18 months in French oak, the first 12 months in a mixture of new and old barriques, and the final 6 months in neutral 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 into a lingering seamless finish.

This is an intensely rich wine that will cellar until at least 2020 and drinking will give ongoing pleasure to the consumer.

Contact

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