



2020 CARRICK PINOT BLANC

Carrick Cairnmuir Terraces Vineyard, SWNZ BIOGRO-5056

The Carrick Pinot Blanc is made from estate grown, BioGro certified organic grapes grown in a small 0.4 ha block on Carrick's lower Cairnmuir Terrace Vineyard in Bannockburn. A relatively new addition to the Carrick fold, the Pinot Blanc was planted in 2015 and represents just 0.4 of a hectare. The cousin of Pinot Gris and Pinot Noir, it has a green skin, with quite large bunches.

Made very similarly to our Chardonnay, the Pinot Blanc is hand-picked then brought to the winery where we crush the fruit to extract flavour from the skin, before it's pressed. Wild fermented in barrel, it spends 8 months in oak (14% new oak), before blending and bottling.

Origin: Cairnmuir Terraces Vineyard, Carrick, Bannockburn, Central Otago

Additions: SO₂, Bentonite, Yeast Hull Supplement

Filtration and/or Fining: Bentonite Clay (Protein Fining), Sterile Filtration

Acidity: 5.9 g/L TA

Residual Sugar: <1g/L

Alcohol: 14.5% abv

TSO₂ at bottling: 67 mg/L

Bottled: 19 January 2021

Cases: 315 x 6 bottle cases produced.

The 2020 Pinot Blanc has a bold nose, with notes of poached pear, toast and quince paste. The palate brings these notes together, alongside greengage plum, vanilla and melted butter. It's rich and full-bodied, textural, but finishing fresh on the palate.

Organically certified since 2008, to EU equivalence.

