



# Carrick

## Carrick Pinot Gris 2007

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Brix:	24.1
Residual Sugar:	4.5 g/l
Titrateable Acidity:	5.5 g/l
pH:	3.25
Alcohol:	13.4%
Harvest Dates:	April 14 and 18th

### Viticulture and Wine Making

Carrick Pinot Gris is grown at our Cairnmuir Vineyard. Crop levels are managed to promote ripe fruit flavours – in 2007 the yield was less than 5 tonnes / hectare.

We believe that the elements of good Pinot Gris are distinctive flavours, richness of palate weight and viscosity. To build on this we make a portion in old French oak barrels and all the wine is fermented with a moderate solids level at warmer temperatures. The lees contact in both the tank and barrel portions adds to the texture and weight of this wine.

### Tasting Notes

The Carrick 2007 Pinot Gris is a rich wine with good texture and ripe fruit characters. Aromatically there are ripe pears, red apples and old fashioned roses. The flavours on the palate are of red apples and pears again, as well as some sweet floral notes and a touch of almond. The wine has a pleasing weight and viscosity balanced by a clean finish; this makes it an excellent complement to food.

### Contact

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