



Carrick Pinot Gris 2010

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	4.5 g/l
Titrateable Acidity:	6.0 g/l
Alcohol:	14.0 %
Harvest Dates:	19 th & 29 th April
Brix at Harvest:	22.9 & 23.6 brix
Bottled:	August 2010

Viticulture and Wine Making

Carrick Pinot Gris is grown at our Cairnmuir Road Vineyard.

We believe that the elements of a good Pinot Gris are distinctive flavours, with a richness and weight to the palate. This wine was whole bunch pressed and fermented using wild yeast to give complexity to the aromatics and also had regular lees stirring. A portion was fermented in old French barrels (~30%) with extended lees contact to add texture and weight to the palate. The very gentle handling of the grapes has meant that this wine has been bottled without fining.

Tasting Notes

The nose is packed with dense pear, quince and delicate florals.

The initial front palate sweetness leads into a layered mineral fruit and spice core with a long textural finish. This wine has exceptional harmony and balance with the generosity of fruit making this an easy drinking pleasurable wine.

Contact

Carrick Wines
247 Cairnmuir Road, RD 2,
Bannockburn, Central Otago 9384
New Zealand

Phone	+64 3 445 3480
Fax	+64 3 445 3481
Email	wines@carrick.co.nz
Web	www.carrick.co.nz

