



Carrick Pinot Gris 2012

Origin Carrick Vineyards, Bannockburn, Central Otago 01/12/2012

Information

Residual Sugar:	8.0 gL ⁻¹
Titrateable Acidity:	5.5 gL ⁻¹
pH	3.40
Alcohol:	12.5%
Harvest Dates:	18 th April
Brix at Harvest:	22.0
Bottled:	November 2012
Cases	800

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 has had regular lees stirring.

Tasting Notes

White blossom petal and pears are leading factors in the aroma of this Pinot Gris. They draw your sensors into a palate laden with orchard fruits which includes peach, nectarine and apricots. Sensing an interesting oily texture like the flesh of a Loquat close to the stone, this wine fills the mouth with a viscosity that is smooth and lingering.

Approachable now the 2012 Pinot Gris will age well for 6 - 8 years.

Pair with Asian flavours.

Contact

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