



## Carrick Pinot Gris 2014

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Residual Sugar:	3.2 gL <sup>-1</sup>
Titrateable Acidity:	5.0 gL <sup>-1</sup>
pH	3.40
Alcohol:	13.0%
Harvest Dates:	08 <sup>th</sup> April
Brix at Harvest:	21.0
Bottled:	November 2014
Cases	780

### 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. 40% of this wine was fermented in neutral French oak barrels, and aged on its lie for 7 months.

### Tasting Notes

White blossom petal and pear are leading factors in the perfume of this Pinot Gris, while subtle oak aromas interlace in the background. We enjoy the texture of our 2014 Pinot Gris. An oily mouth feel from start to finish, drenched in fruit character, is something we look for in every good example of Pinot Gris.

Slightly dryer in style compared to the 2013, this Pinot Gris packs some punch.  
age well for 6 years.

Pair with Asian flavours and enjoy.

### Contact

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