



2018 CARRICK BANNOCKBURN PINOT GRIS

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

We believe that the elements of a good Pinot Gris are a perceived weight and texture on the palate. Made from 100% Estate Grown, BioGro certified organic, Central Otago Pinot Gris. The fruit was crushed, then pressed and fermented using wild yeast to foster complexity. It was fermented in a combination of old French oak barrels (36%) and stainless tank. The barrels remained on ferment lees for 7 months, which added additional texture and weight to the blend. There is also a hint of residual sugar to add balance to the palate.

Origin: Carrick Vineyards, Bannockburn, Central Otago

Hand-picked in: March 2018

Bottled: November 2018

Cases: 2000 x 6 bottle cases

Residual Sugar: 2.76g/L

Our Pinot Gris has a textural element on the palate that is reflective of an Alsatian style whilst retaining a clean acidity that is the hallmark of our windblown glacial soils on the Cairnmuir terraces in Bannockburn. Notes of pear and fresh Braeburn apples are present, balanced by a hint of clove spice.

Biodynamic principles, practiced from 2011.

