2022 CARRICK POT DE FLEUR PINOT NOIR

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Pot de Fleur is a different take on Pinot Noir, first made in 2018 using the 100% whole-clusters during ferment and named for the small flowerpot shaped fermenters we use. The front label features artwork by self-taught NZ artist Margarita Vovna -the textured background is a reproduction of the paper which Margarita creates from up-cycling Guadalupe County ranchers flannel. @margaritavovna

Hand-picked from a single block of clone 115 Pinot Noir, fermented with wild yeast, the first 6 days the ferments are wrapped up under a cloud of CO2 to encourage carbonic maceration. Following which each pot is hand-plunged once daily until dryness. Matured in neutral oak barriques for 9 months, before blending and bottling onsite by hand under cork, without any adjustments, fining, or filtration. No Sulphur is added at any point during the creation.

Origin: Cairnmuir Terrace
Harvested: 19th March
Acidity: 4.9 g/L
RS: < 0.10 g
pH: 4
Alcohol: 13%
TSO2 at bottling: <10 mg/L
Bottled: 19th May 23
Cases: 200 x 6 bottle cases
Cellaring Potential: 5 years

"Fine boned and soft, with lovely texture and weight. Notes of red cherry, raspberry and burnt sage. Good balance and length.

- Rosie Menzies

Organically certified since 2008, to EU equivalence.