

C a r r i c k



Rosé 2004

Vineyards: Cairnmuir and Bannockburn
Winemaker: Steve Davies

Information

Varietal: Pinot Noir – mixed clones
Brix at Harvest: 22.6 –23.6
Residual Sugar: Dry
Titratable Acidity: 5.3 g/l
Alcohol: 13.3%
Harvest Dates: 15 April – 29 April

Viticulture:

Harvested from Lot 8 and Cairnmuir Vineyards, situated at Cairnmuir Road, Bannockburn. Grown on VSP trellising, hand pruned, hand thinned (shoot and fruit), and hand harvested. A mix of clones used, including younger Dijon clones. Yields 6 –7 tonnes/hectare.

Winemaking:

Made in the saignée style with the free run juice being drained from Pinot Noir and fermented separately in older French oak barrels. Malolactic fermentation prior to bottling. Lees stirred regularly for texture.

Tasting Notes

A wine showing light, red fruit flavours, particularly strawberry. The barrel fermentation and lees stirring provides a textural quality to this wine. It has good palate weight and extended mouth feel.

Carrick Chef's Recommendation

Goes particularly well with an oily fish like salmon – the texture of the fish compliments the soft tannins evident in the wine.