

C a r r i c k



Unravelled Pinot Noir 2003

Origin: Cairnmuir & Lot 8 Vineyards, Bannockburn, Central Otago
Winemaker: Steve Davies

Information

Clones: Clones 5, 6, 13, 113, 114, 115, 777, 10/5
Residual Sugar Nil
Titrateable Acidity 6.1g/L
pH 3.65
Alcohol 13.9%
Harvest Dates April 14th to May 3rd,
Brix at Harvest 22.8 – 24.8 brix
Bottled April 2004

Viticulture and Winemaking:

2003 was slightly cooler than 2002 bringing great flavour development at lower brix. Crop levels are kept deliberately low to capture the best of our regional advantage. The vineyard work is mainly by hand – pruning, leaf plucking, shoot thinning and harvesting. The wine is made in small open fermenters. Typically a pre-ferment cold soak of 5 days, punch downs through fermentation then 3 – 5 days extended maceration. About half of the lots rely on indigenous yeasts, and a few have a whole bunch component of 15 – 20%. All the wine goes to barrel, about 22% new, all French. Malolactic is in the spring, the lots are then selected, blended, given a light filtration for clarity and bottled in April 2004.

Tasting Notes

Unravelled is a supple, sweet fruited and charming wine with good body and strong cherry, spice and wild thyme flavours. It is both soft and long, fruity and approachable, with good persistence and personality. Enjoy now with casual food or cellar for up to 3 years.