

# C a r r i c k



## Unravelled Pinot Noir 2004

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

### Information

Clones: Clones 5, 113, 114, 115, 777, 10/5  
Residual Sugar Nil  
Titrateable Acidity 6.0g/L  
pH 3.64  
Alcohol 14.1%  
Harvest Dates April 13<sup>th</sup> to May 4<sup>th</sup>,  
Brix at Harvest 22.8 – 24.8 brix  
Bottled April 2005

### Viticulture and Winemaking:

2004 was slightly cooler than 2003 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 about 15%. All the wine goes to barrel, about 25% new, all French. Malolactic is in the spring, the lots are then selected, blended, given a light filtration for clarity and were bottled in April 2004.

### Tasting Notes

The 2004 Unravelled Pinot Noir is medium dark in colour. The aroma is dominated by blackberries, black cherries and ripe berry fruits with notes of French oak and violets. On the palate the blackberry and all the good dark fruits are balanced by the contribution from good French oak. The tannins are fine and integrated giving good structure and persistence. By 2006 the fruit flavours will be the dominant feature giving a lush wine, subtly underpinned with oak and tannin, evidence of some more serious winemaking and a modest aging potential.

We expect the Unravelled 2004 to be drinking well from 2006 until at least 2012.