



Carrick

Carrick Unravelled Pinot Noir 2006

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Clones 5, 13, 115, 777, 10/5
Residual Sugar:	Nil
Titrateable Acidity:	5.9
pH:	3.63
Alcohol:	14.0%
Harvest Dates:	March 21st to April 12th
Brix at Harvest:	23.2 – 25.4
Bottled:	December 2006

Viticulture and Wine Making

The weather in December 2005 was warm and settled and consequently the flowering and set were excellent. The warm weather continued through summer and we achieved good flavour and ripeness a few weeks earlier than in 2005. 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 during fermentation then 3 – 5 days extended maceration. About 70% of the lots rely on indigenous yeasts, and a few have a whole bunch component of 15 - 20%. All the wine then goes into French oak barrels, about 25% new.

Malolactic is in the spring and lots for the Unravelled Pinot are then selected, blended and given a light filtration for clarity before bottling.

Tasting Notes

The 2006 Unravelled Pinot Noir has good colour. The aroma is dominated by ripe berries and black cherries with notes of briar, French oak and blackberries. On the palate the flavours of blackberry and berry fruits are balanced by a contribution from good French oak. The tannins are fine and integrated giving good structure and persistence. By 2007 the berry flavours will be the dominant feature giving a lush fruit driven wine subtly underpinned by oak and tannin, evidence of some more serious winemaking and a modest aging potential.

We expect the Unravelled 2006 to be drinking well from mid 2007 until at least 2012.

Contact

Carrick Wines	Phone	+64 3 445 3480
Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago	Email	wines@carrick.co.nz
New Zealand	Web	www.carrick.co.nz

