



# Carrick

## *Carrick Unravelled Pinot Noir 2007*

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5, 13, 115, 777, 10/5
Residual Sugar:	Nil
Titrateable Acidity:	5.3 g L <sup>-1</sup>
pH:	3.66
Alcohol:	13.4 %
Harvest Dates:	03 – 28 April 2007
Brix at Harvest:	23.5 - 25.1
Bottled:	February 2008

Viticulture and Wine Making

The weather in December 2006 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.

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 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 20% 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 2007 Unravelled Pinot Noir has good colour. The aroma is dominated by ripe strawberries and raspberries with notes of thyme, French oak and red cherries. On the palate the flavours of bright red and berry fruits give a lush vibrancy which is supported by soft fine tannins. By 2009 the berry flavours will be the dominant feature giving a fruit driven wine subtly underpinned by oak and tannin with a modest aging potential.

We expect the Unravelled 2007 to be drinking well from mid 2008 until at least 2012.

Contact

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