



Carrick

Unravelled Pinot Noir 2010

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
Clones: 777, 667, 115, 113, 114, 5, 10/5
Residual Sugar: Nil
Titrateable Acidity: 6.0 g/L
pH: 3.60
Alcohol: 13.9%
Harvest Dates: 12 – 23 April
Brix at Harvest: 23.5 – 25.5 Brix
Bottled: March 2011

Viticulture and Wine Making
The vineyards tended by hand allowing for careful management of the individual vines from pruning, leaf plucking, shoot-thinning right through to harvesting. The wine is fermented in small open top fermenters, and typically has a 5-7 day pre-ferment cold soak, with punch downs throughout fermentation then 5-7 days extended maceration. All parcels are carefully destemmed and undergo wild yeast ferments which capsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 29% is new.

Tasting Notes
The perfumed aromatics of the 2010 Unravelled are dominated by blackberries, cherries, chocolate and spice.
The palate is vibrant, packed with red cherries and has good focus and direction. This is a nicely structured, generous wine with good length and finish that is immediately rewarding

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