



Unravelled Pinot Noir 2011

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
Clones: 113, 115, 667, 777, 5 & 6.
Residual Sugar: Nil
Titrateable Acidity: 6.4 g/L
pH: 3.60
Alcohol: 14.0%
Harvest Dates: 1 – 5 April
Brix at Harvest: 23.5 – 24.5 Brix
Bottled: May 2012

Viticulture and Wine Making
All the vineyard are 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, followed by 5-7 days extended maceration. All parcels are carefully de-stemmed and undergo wild yeast ferments which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 20% is new.

Tasting Notes
Notes of herb, tobacco, and red fruits intertwine perfectly with the toast and spice of the oak.
This wine shows sweet fruit on entry, landing on a broad wide palate. Tannins sit firm in the mouth lingering long into the finish. A serious wine coming from the 1996 "Le Chat" and 1994 "Cairnmuir" vineyard plantings

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