



Carrick

Unravelled Pinot Noir 2012

Origin Carrick Vineyards, Bannockburn, Central Otago 20.09.2013

Information
Clones: 113,114, 115, 667, 777, 5 & 6.
Titratable Acidity: 6.0 g/L
pH: 3.65
Alcohol: 14.0%
Harvest Dates: 4 – 12 April
Brix at Harvest: 23.0 – 24.0 Brix
Bottled: July 2013

Viticulture and Wine Making
All the Carrick vineyards 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 fermented naturally via wild yeasts which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 16% is new.

Tasting Notes
Notes of herb, exotic spice, tobacco, and red fruits interlace together to form a complex aroma in the glass.
This wine shows fine textured depth, the fruit and tannins provide a wonderfully balanced wine that is accessible in its youth but will continue to give generously for the next 5 years. A serious wine coming from the 1996 "Le Chat" and 1994 "Cairnmuir" vineyard plantings

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