



Carrick

Unravelled Pinot Noir 2013

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	113,114, 115, 667, 777, 5
Residual Sugar:	Nil
Titrateable Acidity:	5.8 g/L
pH:	3.60
Alcohol:	14.0%
Harvest Dates:	8 – 15 April
Brix at Harvest:	23.0 – 24.0 Brix
Bottled:	July 2014

Viticulture and Wine Making

All of the vineyard is tended by hand, allowing for careful management of the individual vines from pruning, leaf plucking and shoot-thinning right through to harvesting. The vineyards are managed organically in compliance with BioGroNZ certification. The wine is fermented in small open top fermenters and typically has a 5-7 day pre-ferment cold soak with minimal punch downs throughout fermentation, followed by 5-7 days extended maceration. All parcels undergo wild yeast ferments which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 15% is new.

Tasting Notes

The Unravelled Pinot Noir is a premium wine made from predominately Dijon clones on various rootstocks, planted in 1996.

The 2013 Unravelled Pinot Noir shows a huge depth of fruit with a strong structure and a full mouth feel. Classic Central Otago herbs of wild thyme and cloves, and red and black fruits show in abundance on the nose for this stellar vintage.

This wine enters the palate on dark cherry and blackberries that lead on and on through the mid palate. Plenty of structure, the tannin is robust, lingering long into the finish. This wine will cellar for the next 5+years.

Contact

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