



Carrick

Unravelled Pinot Noir 2014

Origin Carrick Vineyards, Bannockburn, Central Otago

Information Clones: 113,114, 115, 667, 777, 5
Alcohol: 14.0%
Harvest Dates: 1 – 8 April 2014
Bottled: May 2015

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 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 are carefully de-stemmed and undergo wild, indigenous, yeast fermentation 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. This half of the Carrick vineyard is 100% Pinot Noir, planted in 1996 and is colloquially named "Le Chat" which has nothing to do with a cat of any sort.

The 2014 Unravelled Pinot Noir shows dark fruits and spice on the nose, one of the more aromatic we have produced. This wine has lovely flow and entry onto the palate with dark cherry, blackcurrants and the unmistakable tannin structure that can only come from the Cairnmuir Terraces of Bannockburn where the winery and vineyard is situated.

The Unravelled Pinot Noir is usually sold out within 18 months however we find it comes into its own after a few years. You will see benefit from cellaring for the next 5-8 years, and with most great wines, it should be enjoyed relaxing with friends and food.

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