



## 2025 CARRICK POT DE FLEUR PINOT NOIR

Cairnmuir Terrace Vineyard, Bannockburn, SWNZ BIOGRO-5056

Pot de Fleur is a distinctive expression of Carrick Pinot Noir, first crafted in 2018. Fermented with whole bunches — stems included — it takes its name from the small, one-tonne, flower-pot-shaped fermenters used in its making.

The front label features artwork by self-taught New Zealand artist Margarita Vovna. Its richly textured background is a reproduction of handmade paper created from up-cycled flannel sourced from Guadalupe County ranchers — a tactile reflection of the wine’s own layered character.

Hand-picked from the Triangle Clone 777 block, the whole clusters were tipped into 4 pots and sealed under a blanket of CO<sub>2</sub> to encourage carbonic maceration. After five days, actively fermenting juice was added to initiate fermentation around the intact berries. The pots were then foot-plunged, followed by gentle hand plunging once daily until dry.

The wine was matured for eight months in neutral oak barriques before being blended and bottled on site by hand, under cork. No adjustments were made at any stage, with no fining or filtration, and no sulphur added throughout the entire process.

Harvested: 20th March 2025  
Additions: None  
Filtration: None  
Total Acidity: 5.2 g/L  
Residual Sugar: < 0.10 g/L  
Alcohol: 13.0% abv  
TSO<sub>2</sub> at bottling: <10 mg/L  
Bottled: 29th Jan 2026  
Cases: 390 x 6 bottle cases produced

*“Vibrant aromatics reminiscent of red cherry, raspberry, smoke and leather. The palate has a velvety texture with soft grain tannin, good weight and depth, with notes of allspice, mint, dark chocolate, prune and cigars. Long and impressive.”*

- Winemaker Rosie Jaffe-Menzies

*Cellaring Potential: Drink now or cellar until 2030.*

*Food Match: Duck breast with plum coulis, hazelnut and fennel*

