



2024 CARRICK BANNOCKBURN PINOT GRIS

Carrick Cairnmuir Terraces SWNZ BIOGRO-5056

The Carrick Pinot Gris is a classic example of this variety from Central Otago, it is the cousin of Pinot Noir, named for the grey purple colour of its skins. Ours is an off-dry style, with plenty of weight and depth from barrel ageing.

Crushed, pressed and wild fermented in a combination of tank and old oak barriques (26%), barrels fermented to dryness, the tank was stopped to retain some residual sugar. A small portion of the blend benefitted from extended time on skins. Each portion was blended together after 6 months maturation and then bottled.

Harvested: 6th April 2024
Additions: SO₂; Bentonite; Yeast Hull Supplement
Filtration: Bentonite Clay (Protein Fining), Sterile Filtration
Total Acidity: 6.6 g/L
Residual Sugar: 6 g/L
Alcohol: 13.5% abv
TSO₂ at bottling: 99 mg/L
Bottled: 6th November 2024
Cases: 944 x 6 bottle cases produced.

An inviting nose of stewed apple and quince flows onto the palate. The rich fruit notes are complemented by sweet spice - cinnamon and star anise - bordered by a hint of phenolics similar to biting into an unripe apricot. Long and well-balanced.

Cellaring Potential: Best 2025- 2030

