



2023 CARRICK

The Magnetic Pinot Noir

Bannockburn, Central Otago, NZ



The Magnetic is part of our Limited Release Range – rare, age-worthy wines crafted from exceptional parcels and vintages. Named after the gold dredge that once worked the Kawarau River, this Pinot Noir comes from a single block of the famed Abel clone. With origins tracing back to vine cuttings brought to New Zealand by customs officer and winemaker Malcolm Abel, the clone's remarkable story and the character of this site make for a wine as distinctive as its heritage.

Season Summary

Later budburst and a cool, humid spring increased disease pressure, while frost reduced fruit set in some Chardonnay blocks. Warmer weather through late December and January aided ripening, but frequent rain and cooler harvest conditions created challenging picking windows, making careful fruit selection essential.

Vineyard

The Magnetic is a single parcel of Abel clone vines planted in 2008, which sits on the top terrace of the vineyard closest to the winery. Here the soils are a wind deposited sand, from schist parent material. The fruit for this particular vintage was hand-harvested on the 24th of March 2023.

Winemaking

Hand-picked and carefully sorted in the vineyard, this 100% Abel Clone Pinot Noir was destemmed and wild fermented in tank. A combination of pump-overs and punch-downs ensured gentle extraction during 35 days on skins. The wine was then pressed and matured for 10 months in French oak barriques, 16% new.

Tasting Note

"The 2023 Magnetic is muscular, savoury and powerful. Smoky aromas intertwine with lavender and dark cherry on the nose. The palate is richly layered, revealing notes of prosciutto, crab apple jelly, raspberry coulis and forest floor. Framed by a broad, firmly structured palate, it leaves an overall impression of richness, depth and length."

- Winemaker Rosie Menzies

Technical

Total Acidity: 5.3 g/L, Residual Sugar: <1 g/L,

Alcohol: 13.5% abv

Clone: Abel

Vegan Friendly

Bottled: 18th March 2024

Cases: 289 x 6 bottle cases produced.

Recommendations

Cellaring Potential: Best from 2026 to 2036

Pairing: Slow-braised beef ribs or mature cheese