



2022 CARRICK

Excelsior Pinot Noir

Bannockburn, Central Otago, NZ



Named for the coal seam mined during the gold rush that lies beneath the Carrick vineyards, The Excelsior is our finest expression of Pinot Noir. A single-vineyard wine, it is crafted through meticulous barrel selection and extended maturation in the cellar, revealing depth, elegance, and a profound sense of place. Each vintage of Excelsior we celebrate local and NZ artists, showcasing their artwork alongside ours.

Season Summary

A later budburst and variable spring conditions gave way to a hot, dry summer, though intermittent rain through late January and February increased disease pressure and slowed ripening. Careful canopy management proved crucial in maintaining fruit health. A warm, dry finish enabled an early and compact harvest, beginning on 17 March.

Vineyard

Derived from Carrick's oldest vines and the original clones of Central Otago – 10/5 and Clone 13 – planted in 1994, on their own roots. Harvested on the 24th of March 2022, at optimum ripeness.

Winemaking

The Excelsior is selected from the finest barrels in the cellar. After an initial 10 months' maturation, 7 exceptional barrels were blended and returned to a combination of French barriques and demi-muids for a further 8 months of ageing. Following 18 months in oak, the wine was gently racked, blended, and bottled unfined and unfiltered.

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: 6.1 g/L, Residual Sugar: <2 g/L,

Alcohol: 14.0% abv

Clone: 13, 10/5

Vegan Friendly

Bottled: 23rd November 2023

Cases: 308 x 6 bottle cases produced.

Recommendations

Cellaring Potential: Best from 2026 to 2046

Pairing: Roast venison with blackberry jus, slow-braised beef cheeks, or wild mushroom risotto.

