2025 CARRICK
Pinot Blanc

Bannockburn, Central Otago, NZ



Carrick Pinot Blanc is in our core range which represents each of the different varieties we proudly make from our estate, year after year. Pinot Blanc is one of the lesser-known members of the Pinot family. Originating from France and Italy, this white-skinned variety occupies just 0.4 hectares at Carrick, where it was planted in 2015 and has found a natural home in Bannockburn's distinctive soils and climate.

Season Summary

A cool start to the season, reduced yields across several key blocks, whilst humid conditions mid-season triggered strong disease pressure, requiring careful vineyard management. Warm conditions in early March advanced ripening, whilst cooler weather later on, preserved freshness and acidity.

Vineyard

The Pinot Blanc parcel is on the lower terrace of the Cairnmuir Terraces, close to the river, where the soils are a fine sand with low organic matter. Harvested on the 29th March 2025.

Winemaking

Hand-picked and gently crushed for skin contact, the fruit was pressed and wild fermented in barrel. The wine spent six months in oak barriques (20% Hungarian, including 10% new oak, with the balance French oak) and underwent natural malolactic fermentation, adding texture and complexity.

Tasting Note

"The 2025 Pinot Blanc is a dry white with a generous, rounded palate and a great balance. Notes of baked pear, nectarine and toasted almond unfold on the palate. Barrel fermentation and natural malolactic fermentation contribute texture and complexity, while the finish remains long."
- Winemaker Rosie Menzies

Technical

Total Acidity: 6.2 g/L, Residual Sugar: <1 g/L,
Alcohol: 13.5% abv
Clone: GM2
Vegan Friendly
Bottled: 2nd December 2025
Cases: 450 x 6 bottle cases produced.

Recommendations

Cellaring Potential: Best from 2026 to 2031
Pairing: Roasted pork with apple and fennel with roasted root vegetables.

247 Cairnmuir Road, Bannockburn, Central Otago
www.carrick.co.nz winery@carrick.co.nz