2022 CARRICK
Unravelled Pinot Noir
Bannockburn, Central Otago, NZ



The Unravelled Pinot is our earliest drinking, softest and lightest Pinot we make. The name plays on the Carrick logo – a knot or bend used in sailing – representing a loosening of the ties, a lovely easy drinking, everyday Pinot.

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
Encompasing barrels from across the estate's vineyard, the Unravelled is a true estate blend from Towan and Arthur's Vineyard, as well as the Cairnmuir Terraces. Hand-picked between 20th - 31st March

Winemaking
A blend of 9 different parcels, each hand-picked and fermented with indigenous yeast. The final blend consists of a total of 29% whole-bunch, to give spice and texture to the final wine. It was matured in barrel for 8 months, in seasoned oak, before blending and bottling in early 2023.

Tasting Note
"The 2022 Unravelled fits its name with ease, a relaxed, unravelled, soft and approachable Pinot Noir. Bright red fruits accent the core and add to the overall impression of lightness, fruitiness and balance. Quaffable and delicious - a true crowd pleaser."
- Winemaker Rosie Menzies

Technical
Total Acidity: 5.8g/L, Residual Sugar: <2 g/L,
Alcohol: 13.5% abv
Clone:
Vegan Friendly
Bottled: 28th - 1st Mar 2023
Cases: 4620 x 6 packs

Recommendations
Cellaring Potential: 2024-2030
Pairing: Enjoy Stone grilled pizza with prosciutto, rocket and buffalo mozzarella.

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