# 2024 CARRICK
# Estate Pinot Gris

Bannockburn, Central Otago, NZ




Carrick Pinot Gris is in our Estate range which represents each of the different varieties we proudly make from our estate, year after year. It is a classic expression of this variety from Central Otago – a close cousin of Pinot Noir, named for the grey-purple hue of its skins. Ours is an off-dry style with generous weight and depth, shaped by careful barrel ageing..

## Season Summary

A frost-affected season that ultimately produced balanced, refined wines with impressive ripeness and finesse. A cool autumn slowed ripening and extended harvest, requiring patience to achieve optimal fruit maturity. The resulting wines show excellent balance, restraint, and purity — a refined expression of the vintage.

## Vineyard

The Pinot Gris 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 6th April 2024.

## Winemaking

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.

## Tasting Note

"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."
- Winemaker Rosie Menzies

## Technical

Total Acidity: 6.6 g/L, Residual Sugar: <6 g/L,
Alcohol: 13.5% abv
Clone: GM2-15
Vegan Friendly
Bottled: 6th November 2024
Cases: 944 x 6 bottle cases produced.

## Recommendations

Cellaring Potential: Best from 2025 to 2030
Pairing: Enjoy alongside roast pork with apple and fennel, glazed ham, or a pear, walnut and pecorino salad.

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