



Carrick Pinot Gris 2009

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	5.0 g/l
Titrateable Acidity:	5.0 g/l
Alcohol:	13.9 %
Harvest Dates:	19 th & 29 th April
Brix at Harvest:	22.9 & 23.5 brix
Bottled:	19 August 2009

Viticulture and Wine Making

Carrick Pinot Gris is grown at our Cairnmuir Road Vineyard.

We believe that the elements of a good Pinot Gris are distinctive flavours, with a richness and weight to the palate. This wine was whole bunch pressed and fermented using wild yeast to give complexity to the aromatics and also had regular lees stirring. A small portion was fermented in old French barrels (~10%) with extended lees contact to add texture and weight to the palate. The very gentle handling of the grapes has meant that this wine has been bottled without fining.

Tasting Notes

Candied hints of spice are supported with layers of delicate florals, pears and leesy notes. The weighty core of the palate leads to a long clean finish of dried pears and papaya.

This is an elegant, textural wine that is well balanced and very easy to drink.

Contact

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