



# Carrick

## *Carrick Unravelled Pinot Noir 2008*

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	777, 667, 115, 113, 114, 5, 10/5 & 13
Titrateable Acidity:	5.3
pH:	3.63
Alcohol:	14%
Harvest Dates:	31 March – 21 April 2008
Brix at Harvest:	23.5 – 25.0
Bottled:	16 December 2008

Viticulture and Wine Making

The weather in December 2008 was warm and settled and consequently the flowering and set were excellent. The warm weather continued through summer, then cooled off towards autumn and we achieved good flavour and ripeness.

The wine is made in small open fermenters. Typically a pre-ferment cold soak of 5 days, punch downs during fermentation then up to 7 days extended maceration. All the lots rely on indigenous yeasts, and a few have a whole bunch component of ~15%. All the wine then goes into French oak barrels, about 20% new. Malolactic is in the spring then the lots for the Unravelled Pinot are selected, blended and given a light filtration for clarity before bottling.

Tasting Notes

This wine displays lots of vibrant fruit from red cherry, raspberry to blackberries with a hint of spice underneath.

The front palate is packed with sweet bright fruit with the same red cherries and blackberries on the nose following through to the flavours. The soft tannins give this wine lovely mid-palate weight with a dark cocoa finish. This is a vibrant, fruit driven wine that can be cellared or enjoyed in its youth.

Contact

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