



## CARRICK BANNOCKBURN PINOT NOIR 2013

**Appellation: Bannockburn; Central Otago; New Zealand**

**Winemaker:** Francis Hutt  
**Closure:** Screwcap  
**Alcohol:** 14.0%  
**Certified Organic Under Biogrow NZ**



### **Tasting Notes**

This wine has a concentrated and an intense nose of bright black cherry with nuances of warmed raspberries and with undertones of violets. It has low to medium levels of grainy tannins, crisp acidity and a concentrated fruit core that lingers long in the finish. 2013 was a stellar vintage for New Zealand and Central Otago. This wine will benefit from a few years in bottle. Drink from late 2016 onwards.

### **Reviews**

Medium to deep ruby-purple colored, the 2013 Bannockburn Pinot Noir has a lovely perfume of rose hips and violets with meaty nuances over a good core of red and black cherries plus a waft of cedar. Medium bodied and just a little woody at this youthful stage, it offers a great core of red berry flavors and a long satiny finish. **91+ points eRobertParker.com #216 Dec 2014**

### **The vineyard**

Bannockburn, home to Carrick wines is found deep in the southern interior of the South Island of New Zealand in the wine region of Central Otago. Nestled at the southern end of one of the broad glacial river valleys surrounded by the Cairnmuir and Carrick mountain ranges, Bannockburn enjoys a continental climate with low rainfall and high sunshine hours. The long cool autumns with their warm days and cool nights create ideal conditions for the production of Pinot Noir, Chardonnay and Riesling. Other grape varieties such as Sauvignon Blanc and Pinot Gris also thrive in Central Otago's microclimate.

### **Stats**

<u>Clones:</u>	10/5, 777, 13, 5
<u>Titrateable Acidity:</u>	6.0 g/l
<u>Ph:</u>	3.60
<u>Harvest Dates:</u>	14-16 April
<u>Brix at Harvest:</u>	23.5-24.0
<u>Bottled :</u>	August 2014

### **Viticulture and Winemaking**

The vineyards are tended by hand allowing for careful management of the individual vines from pruning, leaf plucking and shoot-thinning right through to harvesting. The wine is fermented in small open top fermenters, and typically has a 5 day pre-ferment cold soak, with punch downs throughout fermentation, then 5-7 days extended maceration. Fermentation occurs naturally and the wine is matured for 14 months in French oak, of which about 20% is new. Malolactic fermentation occurs in the spring - lots are then selected and blended before bottling without fining or filtration.

