



CARRICK BANNOCKBURN PINOT NOIR 2014

Appellation: Bannockburn; Central Otago; New Zealand

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

Tasting Notes

The 2014 Carrick Bannockburn Pinot Noir follows on from the excellent 2013 vintage with concentrated fruit characters, excellent body and a long lingering silky finish. This vintage reminds us of the 2003, 2006 and 2010 and will age exceptionally well.

Reviews

This is the style of Carrick I remember from old and is certainly their best pinot noir I've tasted in a while. Lush, ripe wine with plum and spice flavours and a seductively silken texture. Delicious now. **95 points. Bob Campbell, Gourmet Traveller Wine Magazine June/July 2017.**

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

Clones: UC Davis 13 & 5 Waedenswil10/5
Harvest Dates: 4th – 7th April 2014
Bottled : September 2015

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. . All parcels are wild yeast ferments with about 10% being whole bunches. The wine is matured for 12 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.

