



CARRICK EXCELSIOR PINOT NOIR 2013

Appellation: Bannockburn; Central Otago; New Zealand

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

It is intended to produce very small amounts of Excelsior Pinot Noir in exceptional years, and to celebrate the event with a different Grahame Sydney print label for every year of its production. This label displays the Grahame Sydney painting – Winter at Kane's Pond, oil on board 2014

Tasting Notes

An intense nose showing floral aromatics, black cherries, plum and a touch of spice from the barrels providing a beautifully integrated wine. The front palate is layered with dark fruits, oriental spice and complex savoury flavours which support the fine grained tannins. The intensity of the front palate cascades into a lingering seamless finish. This is an intensely rich wine that will cellar until at least 2025.

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>	13, 10/5
<u>Harvest Dates:</u>	14/4/13
<u>Brix at Harvest:</u>	23.5
<u>Bottled :</u>	December 2014

Viticulture and Winemaking

Special care is taken of the Excelsior Block which is hand tended, enabling meticulous management of the individual vines. This includes pruning, leaf plucking, shoot-thinning and hand harvesting. This wine is fermented in small open top fermenters with a 5-7 day pre-ferment cold soak. It is hand plunged , throughout fermentation then has 5-7 days extended maceration The wine ferments naturally with wild yeasts and has 10% whole bunches in the ferment. The wine is then matured for 18 months in French oak, the first 12 months in a mixture of new and old barriques, and the final 6 months in neutral oak.

