



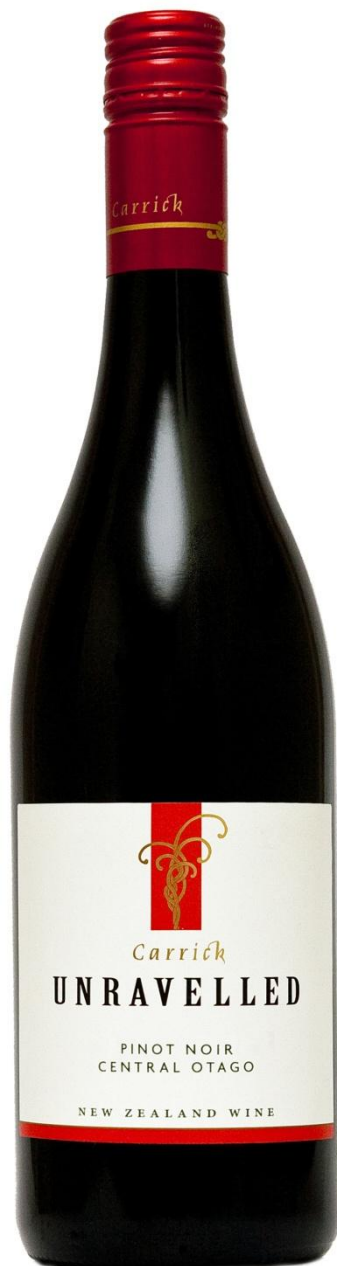
CARRICK UNRAVELLED PINOT NOIR 2013

Appellation: Bannockburn; Central Otago; New Zealand

Winemaker: Francis Hutt

Closure: Screwcap

Alcohol: 14.0%



Tasting Notes

The Unravalled Pinot Noir is a premium wine made from predominately Dijon clones on various rootstocks, planted in 1996.

The 2013 Unravalled Pinot Noir shows a huge depth of fruit with a strong structure and a full mouth feel. Classic Central Otago herbs of wild thyme and cloves, and red and black fruits show in abundance on the nose for this stellar vintage.

This wine enters the palate on dark cherry and blackberries that lead on and on through the mid palate. Plenty of structure, the tannin is robust, lingering long into the finish. This wine will cellar for the next 5+years.

Reviews

Carrick's entry-level wine has turned out well in 2013, offering a sturdy, robust mouthful of dark fruit. Plum espresso and dark chocolate mingle on the nose and palate. Drink 2017-2025. **91 points, Editors Choice , Wine Enthusiast August 2015**

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>	Clones 777, 667, 115, 114, 113 & 5
<u>Titrateable Acidity:</u>	5.8g/L
<u>pH:</u>	3.6
<u>Harvest Dates:</u>	8 - 15 April
<u>Brix at Harvest:</u>	23 – 24. brix
<u>Bottled :</u>	July 2014

Viticulture and Winemaking

All the Carrick vineyards are tended by hand allowing for careful management of the individual vines from pruning, leaf plucking, shoot-thinning right through to harvesting. The wine is fermented in small open top fermenters, and typically has a 5-7 day pre-ferment cold soak, with punch downs throughout fermentation then 5-7 days extended maceration. All parcels are carefully destemmed and undergo wild yeast ferments which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 15% is new.

