



CARRICK UNRAVELLED PINOT NOIR 2014

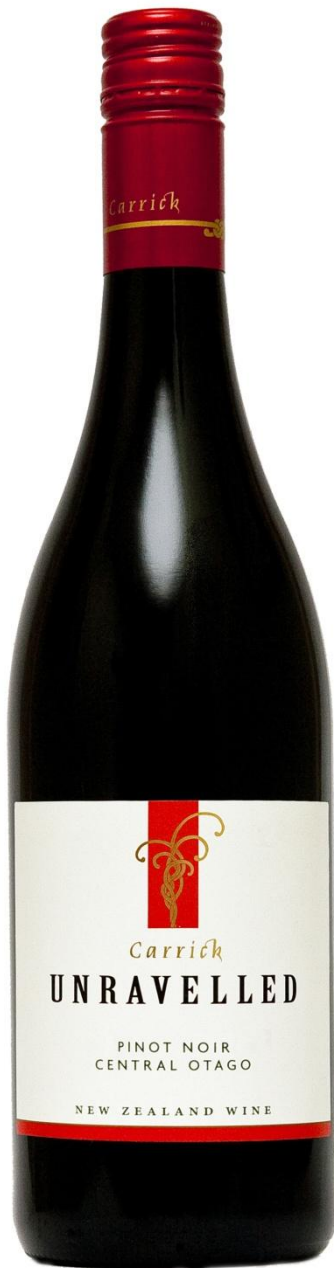
Appellation: Bannockburn; Central Otago; New Zealand

Winemaker: Francis Hutt

Closure: Screwcap

Alcohol: 14.0%

Certified Organic Under Biogrow NZ



Tasting Notes

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

The 2014 Unravalled Pinot Noir shows dark fruits and spice on the nose, one of the more aromatic we have produced. This wine has lovely flow and entry onto the palate with dark cherry, blackcurrants and the unmistakable tannin structure that can only come from the Cairnmuir Terraces of Bannockburn where the winery and vineyard is situated.

The Unravalled Pinot Noir comes into its own after a few years. You will see benefit from cellaring for the next 5-8 years.

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.

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 indigenous yeast fermentation which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 15% is new.

