



## CARRICK CROWN & CROSS PINOT NOIR 2008

Appellation: Bannockburn; Central Otago; New Zealand

**Winemaker:** Jane Docherty  
**Closure:** Screwcap  
**Alcohol:** 14.5%



### Tasting Notes

This wine displays a delicately perfumed nose of scented violets with hints of red cherries and raspberries. The sweet entry with ripe red fruits is supported by silky, supple tannins followed by a soft coffee finish. This is a soft, textural, approachable wine with excellent palate weight and length.

### Reviews

Shows purity of blackberry and black cherry fruit, more structure and yet pleasant approachability. – **Peter Forrestal, Gourmet Traveller Wine Magazine, Feb/Mar 2010.**

Estate-grown at Bannockburn, this softly mouthfilling red is ruby-hued, with strong, ripe sweet-fruit flavours of cherries and plums, and finely integrated oak. Fleshy and supple, it's still youthful. Open mid 2010 onwards. **4 stars, Michael Coopers Best of 2010 releases; Winestate's Annual Edition, 2011.**

### 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>	5,13,115,777,10/5
<u>Titrateable Acidity:</u>	5.3g/L
<u>Ph:</u>	3.65
<u>Harvest Dates:</u>	2 <sup>nd</sup> April - 3 <sup>rd</sup> May
<u>Brix at Harvest:</u>	23.5 - 25
<u>Bottled :</u>	April 2009

### 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 11 months in French oak, of which about 25% is new. Malolactic fermentation occurs in the spring - lots are then selected and blended before bottling without fining or filtration.

