



Carrick

Carrick Excelsior 2007

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5,115,& 10/5
Titrateable Acidity:	5.7
pH:	3.59
Alcohol:	13.6%
Harvest Dates:	14 & 24 April 2007
Brix at Harvest:	24.0-24.5
Bottled:	November 2008

Viticulture and Wine Making

Yields for the 2007 vintage were lower than average. The weather was relatively cool, particularly during December, and this was the most likely reason for a reduced fruit set and the resulting low bunch weights (around 80gms). However a mild autumn and the small crop combined to provide ripe fruit with great flavour intensity.

The vineyard work is mainly by hand – pruning, leaf plucking, shoot thinning and harvesting - and the wine is made in small open fermenters with a cuvaison period of 27 days. The ferment was reliant on indigenous yeasts. In 2007 there was around 15% whole bunch component. All the wine goes to barrel, about 50% new, all French; with malolactic fermentation in the spring - the Excelsior lots are then selected, racked, and put back to barrel for a further 6 months.

Tasting Notes

An intense nose showing floral aromatics, black cherries and spice.

The palate is layered with dark fruits, oriental spice and complex savoury flavours which support the fine grained, firm tannin.

This is an intensely rich wine that is still opening up – you will be rewarded with cellaring.

Contact

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