



## Bannockburn Pinot Noir 2010

Origin Carrick Vineyards, Bannockburn, Central Otago

Information  
Clones: 5, 13, 115, 777, 10/5  
Residual Sugar: Nil  
Titrateable Acidity: 6.0 g/L  
pH: 3.60  
Alcohol: 14%  
Harvest Dates: 12 – 23 April  
Brix at Harvest: 24.0 – 25.0 Brix  
Bottled: June 2011

Viticulture and Wine Making  
The 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 wild yeast ferments with about 10% being whole bunches. The wine is matured for 11 months in French oak, of which about 29% is new. Malolactic fermentation occurring in the spring - lots are then selected and blended before bottling without filtration.

Tasting Notes  
A complex nose showing layers of black cherry, chocolate and cinnamon. The palate is texturally driven with a richness and density of flavour showing sweet succulent fruit, exotic spice carried by good phenolic weight.  
The 2010 Bannockburn Pinot noir is mouth-filling, complete, and harmonious with a long, complex finish

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