



Carrick

## Unravelled Pinot Noir 2011

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Clones:	113, 115, 667, 777, 5 & 6.
Residual Sugar:	Nil
Titrateable Acidity:	6.4 g/L
pH:	3.60
Alcohol:	14.0%
Harvest Dates:	1 – 5 April
Brix at Harvest:	23.5 – 24.5 Brix
Bottled:	May 2012

### Viticulture and Wine Making

All the vineyard 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, followed by 5-7 days extended maceration. All parcels are carefully de-stemmed and undergo wild yeast ferments which encapsulate the Carrick fruit characters. The wine is matured for 11 months in French oak, of which about 20% is new.

### Tasting Notes

Notes of herb, tobacco, and red fruits intertwine perfectly with the toast and spice of the oak.

This wine shows sweet fruit on entry, landing on a broad wide palate. Tannins sit firm in the mouth lingering long into the finish. A serious wine coming from the 1996 "Le Chat" and 1994 "Cairnmuir" vineyard plantings

### Contact

Carrick Wines	Phone	+64 3 445 3480
Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago	Email	wines@carrick.co.nz
New Zealand 9384	Web	www.carrick.co.nz

