



Bannockburn Pinot Noir 2012

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
Clones: 5, 13, 10/5
Residual Sugar: Nil
Titratable Acidity: 5.5 g/L
pH: 3.60
Alcohol: 14%
Harvest Dates: 23rd April
Brix at Harvest: 23.5 Brix
Bottled: 16 October 2013
Cases: 2000

Viticulture and Wine Making
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 14 months in French oak, of which about 20% is new. Malolactic fermentation occurs in the spring - lots are then selected and blended before bottling without fining or filtration.

Tasting Notes
Chocolate, dark red cherry and layers of rich oak spice form the complex aroma of this wine. The palate is texturally driven with a richness and a density of flavour that shows sweet succulent fruit and exotic spice, all of which is supported and carried by good phenolic weight.
The 2012 Bannockburn Pinot noir is mouth-filling, complete, and harmonious with a long, vibrant finish.

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