



Bannockburn Pinot Noir 2013

Origin	Carrick Vineyards, Bannockburn, Central Otago
Information	Clones: 10/5, 777, 13, 5 Residual Sugar: Nil Titratable Acidity: 6.0 g/L pH: 3.60 Alcohol: 14.0% Harvest Dates: 14 – 16 April Brix at Harvest: 23.5 – 24.0 Brix Bottled: August 2014 Cases: 1800
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 12 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	This wine has a concentrated and an intense nose of bright black cherry with nuances of warmed raspberries and with undertones of violets. It has low to medium levels of grainy tannins, crisp acidity and a concentrated fruit core that lingers long in the finish. 2013 Was a stellar vintage for New Zealand and Central Otago. This wine will benefit from a few years in bottle. Drink from late 2016 onwards
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