



# Carrick

## *Carrick Unravelled Pinot Noir 2009*

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	777, 667, 115, 113, 114, 5, 10/5
Titrateable Acidity:	5.5
pH:	3.60
Alcohol:	14%
Harvest Dates:	14 - 28 April 2009
Brix at Harvest:	23.5 – 25.0
Bottled:	5 July 2010

Viticulture and Wine Making

The 2009 vintage was cooler than average, but careful management in the vineyard of crop levels allowed us to achieve optimum ripeness.

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 15% being whole bunches. The wine is matured for 11 months in French oak, of which about 20% is new. Malolactic fermentation is in the spring - the lots are then selected and blended before bottling without filtration..

Tasting Notes

The perfumed aromatics of the 2009 Unravelled are dominated by blackberries, cherries, chocolate and spice.

The palate is vibrant, packed with red cherries and has good focus and direction. This is a nicely structured, generous wine with good length and finish that is immediately rewarding

Contact

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