



Carrick

Carrick Crown & Cross Pinot Noir 2008

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	5,13,115,777,10/5
Residual Sugar:	Nil
Titrateable Acidity:	5.3 g/L
pH:	3.65
Alcohol:	14.5%
Harvest Dates:	2 April – 3 May
Brix at Harvest:	23.5 – 25.0 Brix
Bottled:	April 2009

Viticulture and Wine Making

The 2008 vintage was warm and dry. Bud burst was early in October, spring was warm and settled, and our characteristic long dry autumn again prevailed. The resulting fruit was clean and ripe with exuberant flavours.

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 have wild yeast ferments with about 15% being whole bunches. The wine is matured for 11 months in French oak, of which about 25% is new. Malolactic fermentation is in the spring - the lots are then selected and blended before bottling without filtration.

Tasting Notes

This wine displays a delicately perfumed nose of scented violets with hints of red cherries and raspberries. The sweet entry with ripe red fruits is supported by silky, supple tannins followed by a soft coffee finish. This is a soft, textural, approachable wine with excellent palate weight and length.

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	Web	www.carrick.co.nz

