



Carrick

Bannockburn Pinot Noir 2015

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
Clone: Waedenswil10/5. UC Davis clones 13 & 5
Harvest Dates 10-15 April 2015
Alcohol 14.0%
Date bottled August 2016
Production 1100 dozen

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 15% is new. Malolactic fermentation occurs naturally in the spring – The three lots are individually evaluated barrel by barrel, then blended before bottling without fining or filtration.

Tasting Notes
The Carrick Bannockburn Pinot Noir is known for its structure and its ability to age well over a long period of time. With the 2015 Vintage we are seeing an immediate abundance of fragrance in the glass underpinned by a silkiness in the tannin structure that integrates nicely with nice oak spice. This vintage is in the same realms as 2011, another complex vintage with great potential for cellaring.

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