



Bannockburn Pinot Noir 2014

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
Clone: UC Davis 13 & 5 Waedenswil10/5
Harvest Dates 4-7 April 2014
Alcohol 14.0%
Date bottled September 2015
Production 1200 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 20% is new. Malolactic fermentation occurs in the spring - lots are then selected and blended before bottling without fining or filtration.

Tasting Notes
The 2014 Carrick Bannockburn Pinot Noir follows on from the excellent 2013 vintage with concentrated fruit characters, excellent body and a long lingering silky finish. This vintage reminds us of the 2003, 2006 and 2010 and will age exceptionally well.

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