

Carrick 2021 CARRICK BANNOCKBURN PINOT NOIR

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Bannockburn Pinot Noir is Carrick's flagship wine, and the wine that we feel best represents the strong connection we have with our site. Known for its structure and ability to age well over a long period of time, the fruit is hand-picked from a selection of vineyards across the estate, parcels that were 27 years old in 2021. The 2021 growing season was cool to start, with heat spikes around January and a cooler harvest period, the harvest period was longer than normal, as each parcel took it's time to come fully to ripeness.

Comprised of 4 different vineyard parcels, a mix of clones 10/5, 5, 6, and 13, each hand-picked at optimum ripeness, destemmed, then fermented separately. Spending 18-31 days on skins, the wine was pressed, then aged in barrel for 9 months, with 19% new oak. Each barrel was hand-selected then blended together, for a further 6 months maturation in tank before bottling, unfined and coarse filtered.

Origin: Cairnmuir Terraces and Arthur's Vineyard
Harvested: 28th March - 8th April
Additions: SO₂; Tartaric Acid; Yeast Hull Supplement
Fining/Filtration: No fining, coarse filtration only.
Acidity: 6.2g/L
Residual Sugar: <1g/L
Alc.: 13.50%
TSO₂ at bottling: 54ppm
Bottling date: 19th Oct 2022
Cases: 2017 x 6 packs

"The 2021 Bannockburn Pinot has an autumnal tone - earthy, smoky and slightly subdued. Best decanted to truly open it up, it has great balance with fine tannins, as well as good length and finesse. "

- Winemaker Rosie Menzies

