



2024 CARRICK PINOT GRIS

Carrick Cairnmuir Terraces SWNZ BIOGRO-5056

Crushed, pressed and wild fermented in a combination of tank and old oak barriques (26%), barrels fermented to dryness, the tank was stopped to retain some residual sugar. A small portion of the blend benefitted from extended time on skins. Each portion was blended together after 6 months maturation and then bottled.

Harvested: 6th April 2024

Additions: SO₂; Bentonite; Yeast Hull Supplement

Filtration and/or Fining: Bentonite Clay (Protein Fining), Sterile Filtration

Acidity: 6.6 g/L TA

Residual Sugar: 6g/L

Alcohol: 13.5% abv

TSO₂ at bottling: 99mg/L

Bottled: 6th November 2024

Cases: 944 x 6 bottle cases produced.

An inviting nose of stewed apple and quince flows onto the palate. The rich fruit notes are complemented by sweet spice - cinnamon and star anise - bordered by a hint of phenolics similar to biting into an unripe apricot. Long and well-balanced.

Cellaring Potential: Best 2025- 2030

