



2024 CARRICK POT DE FLEUR PINOT NOIR

Cairnmuir Terrace Vineyard, Bannockburn, SWNZ BIOGRO-5056

The Pot de Fleur is a different take on Pinot Noir, first made in 2018 using the 100% whole-clusters during ferment and named for the small flowerpot shaped fermenters we use. The front label features artwork by self-taught NZ artist Margarita Vovna @margaritavovna

Hand-picked from a single block of clone 115 Pinot Noir, fermented with wild yeast, for the first 8 days the ferments are wrapped up under a cloud of CO₂ to encourage carbonic maceration. Following which each pot was hand-plunged once daily until dryness. Matured in neutral oak barriques for 8 months, before blending and bottling onsite by hand under cork, without any adjustments, fining, or filtration. No sulphur is added at any point during the creation.

Harvested: 22nd March 2024
Additions: None
Filtration: None
Total Acidity: 5.5 g/L
Residual Sugar: < 0.10 g/L
Alcohol: 12.5% abv
TSO₂ at bottling: <10 mg/L
Bottled: 21st Jan 2025
Cases: 290 x 6 bottle cases produced

"Intriguing nose with wild raspberry, baked strawberries, balsamic and mint notes. The palate is soft, rounded, with fine tannins. Vibrant and alive, similar aromatics come through on the palate, alongside black pepper and black tea. Great flow and a fresh finish."

- Winemaker Rosie Menzies

Cellaring Potential: Drink now or cellar until 2029.

Food Match: Pinot Noir cured venison loin, beetroot & feta, on a crisp grissini.

