

The Unravelled Pinot is our earliest drinking, softest and lightest Pinot we make. The name plays on the Carrick logo – a knot or bend used in sailing – representing a loosening of the ties, a lovely easy drinking, everyday Pinot.

A blend of 9 different parcels, each hand-picked and fermented with indigenous yeast. The final blend consists of a total of 29% whole-bunch, to give spice and texture to the final wine. It was matured in barrel for 8 months, in seasoned oak, before blending and bottling in early 2023.

Harvested: 20^{th} - 31^{st} March 2022

Additions: SO2; Tartaric Acid; Yeast Hull Supplement

Filtration: No fining, sterile filtered

Total Acidity: 5.8 g/L Residual Sugar: <2 g/L Alcohol: 13.50% abv TSO2 at bottling: 64 mg/L Bottled: 28th Feb – 1st Mar 2023

Cases: 4620 x 6 bottle cases produced.

"The 2022 Unravelled fits its name with ease, a relaxed, unravelled, soft and approachable Pinot Noir. Bright red fruits accent the core and add to the overall impression of lightness, fruitiness and balance. Quaffable and delicious - a true crowd pleaser."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2024-2030

Food Match: Stone grilled pizza with prosciutto, rocket and buffalo

mozzarella.







