



2022 CARRICK BANNOCKBURN PINOT NOIR

Carrick Cairnmuir Terraces and Arthur's 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 28 years old in 2022. The 2022 summer was warm, with rain replenishing the vines at the beginning of Autumn, a dry finish around harvest and settled weather over flowering, led to good yields and quality.

Comprised of 4 different vineyard parcels, and a mix of clones 10/5, 5, and 13, each hand-picked at optimum ripeness, destemmed, then fermented separately. Spending between 17-22 days on skins, the wine was pressed, then aged in barrel for 10 months, with 19% new French oak barriques used. Each barrel was hand-selected then blended together, for a further 6 months maturation in tank before bottling, unfiltered and coarse filtered.

Harvested: 22nd - 29th March

Additions: SO₂; Tartaric Acid; Yeast Hull Supplement

Fining/Filtration: No fining, coarse filtration only.

Acidity: 7.8g/L

Residual Sugar: <1g/L

Alc.: 14.00%

TSO₂ at bottling: 78ppm

Bottling date: 19th Sep 2023

Cases: 2544 x 6 packs

"The 2022 Bannockburn Pinot Noir is vibrant, elegant, and balanced. With notes of cherry, cranberry, redcurrant, thyme, and tea leaf. The palate is long and complex, framed by fine tannin."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2024 to 2034

Food Match: Duck breast, with date & orange puree, baba ghanoush, pickled shallots and candied walnut granola.

