



2024 CARRICK BILLET-DOUX PINOT NOIR

Arthur's Vineyard, Bannockburn, SWNZ BIOGRO-5056

Billet-Doux (Be-yay-do, meaning love-note in French) is wine in it's rawest form made in keeping with our house style, but without any refinery - no fining, filtration or additions. Making wine in this way relies on the having great fruit quality and is a testament to the hard work of the vineyard team. Front label artwork is by artist and designer Elana Marie - @elanaski

Hand-harvested, destemmed and wild fermented from a co-fermented blend of Pinot Noir clones - 5,6,13 and Abel. Pressed off after 29 days on skins, and matured in oak barrels for 10 months. Bottled on-site by hand, without any adjustments, fining or filtration. No sulphur is added.

Harvested: 3rd April 2024

Additions: None

Fining/Filtration: None

Total Acidity: 6.9 g/L

Residual Sugar: <1 g/L

Alcohol: 13.0% abv

TSO2 at bottling: <10ppm

Bottled: 4-8th March 2025

Cases: 885 x 6 bottle cases produced.

"Full, moreish and powerful, the 2024 Billet-Doux is an impressive wine. Notes of forest floor, blackberry and black doris plum mingle, give the wine a dark and broody appeal. Soft tannins and a long finish round out the palate."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2025-2031

Food Match: Pinot Noir cured venison loin, with grissini and sundried tomato.

