

CARRICK PINOT NOIR ROSÉ 2023















\$29.99

Product Code:	4160
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	100% Pinot Noir
Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2023 Vintage)

"A classic, dry, and refreshing style, the Carrick Rosé, is a crowd pleaser, perfect on a hot summer's day, alongside a platter. Made from estate grown, single vineyard, BioGro certified organic Pinot Noir grapes.

Hand-harvested from the lower terrace of Towan Vineyard, it is the first to be picked each year, it is crushed to extract colour, then pressed. Following settling, the juice is racked to old oak barriques for fermentation and maturation. Combined with a portion of saignée from the Pinot ferments, the wine is blended, then is the first to be bottled to capture the freshness of this wine.

Pale salmon, with rose gold glints, this deliciously dry Rosé has notes of raspberry, red peach and wet stone. The palate has a refreshing acid line, with fresh raspberry notes coming to the fore. It's lean, long and dry - perfect on a hot summer's day."

5 Stars & 95/100 Bob Campbell MW, The Real Review, September 2023 (2023 Vintage)

"Dry rosé with delicate rose petal, raspberry sherbet dab and a hint of spice on the finish. Attractive, charming wine with an ethereal texture, pleasing intensity and a lingering finish. Difficult to think how this wine might be improved".

Rated Excellent & 93/100 Cameron Douglas MS, September 2023 (2023 Vintage)

"Very aromatic with rose florals and delicate mineral soil scents, red apple skin and a tropical fruit punch suggestion. There's a light gun flint quality adding intrigue and depth. On the palate a dry wine with a core of flowers and ripe light red fruit flavours of raspberry and red cherry, some apple and moments of tropical fruit punch return. Super fine fruit tannins, a



vibrant youthful acid line and persistent lengthy finish. Best drinking from 2024 through end of summer 2026."

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