

CARRICK UNRAVELLED PINOT NOIR 2022

Award badge and or type unspecified **\$29.99**

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Product image

Certified Organic Central Otago Pinot at a Snip

Product Code:	5444	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.5%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified Organic



New Zealand
Wide Delivery



Free Shipping for
Christchurch orders
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TASTING NOTES

From Carrick's own certified organic vineyards, Unravelled Pinot Noir is a quintessential Central Otago Pinot style with exuberant dark cherry fruits and that classic lick of wild thyme. Soft, round and juicy, it makes for a great glass of wine at a very good price.

Winery notes (2022 Vintage)

"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.

"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."

Rated Excellent & 93/100 Cameron Douglas MS, April 2024 (2022 Vintage)

"Pristine bouquet of ripeness and variety. Aromas of fresh dark skinned cherry and wild forest berries, there's a light dried herb quality giving rise to the idea of savoury mineral qualities. A fine chalky tannin texture coated in red berry fruit flavours

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touches the palate first, contrasting acid line then flavours of raspberry and strawberry, cherry, rose and fine lees complexity emerge. A lovely example of variety, fruit and style in a gently lighter weighted expression with some spice and soft oak complexity. Well made and ready to drink from mid to late 2025 through 2030+."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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