



2023 CARRICK BILLET-DOUX PINOT NOIR

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

Billet-Doux (Be-yay-do, meaning love-note in French) is wine in its 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 blend of Pinot Noir clones - 5,6,13. Pressed off after 22 days on skins, and matured in neutral oak barrels for 9 months. Bottled on-site by hand, without any adjustments, fining or filtration. No sulphur is added.

Origin: Arthur's Vineyard
Harvested: 27th March
Additions: None
Fining/Filtration: None
Acidity: 5.5g/L
Residual Sugar: <1.0g/L
Alc.: 13%
TSO2 at bottling: <10ppm
Bottling date: 24-26th-January-24
Cases: 598 x 6 packs

"The 2023 Billet-Doux is dense with red cherry and toast characters. It's moreish, long and elegant, with great balance and softness."

-Winemaker Rosie Menzies

Cellaring Potential: Best from 2024 to 2030

Food Pairing: Kumara & Butternut Terrine, with Cavolo Nero, red pepper coulis, sweetcorn crisp, vincotto & onion ash.

