

Riesling 2005

Origin: Lot 8 Vineyard, Cairnmuir Rd, Bannockburn
Winemaker: Steve Davies

Information

<u>Brix</u>	21.8
<u>Residual Sugar</u>	13
<u>Titrateable Acidity</u>	8.3
<u>pH</u>	3.17
<u>Alcohol</u>	12.6
<u>Harvest Dates</u>	April 30 th 2005

Viticulture and Winemaking

Carrick Riesling is grown on the Arthur Lot 8 Vineyard on the Cairnmuir Terraces at Bannockburn. Crop levels in 2005 were low. The wine was fermented cool and clean in tank. Fermentation was stopped before complete dryness to retain a small amount of natural fruit sweetness to balance the structure of the wine.

Tasting Notes

On the palate this Riesling demonstrates a real citrus fiesta with sweet lemon, limes and mandarins. Notes of orange blossom, honeysuckle and jasmine can be found on the nose. This is a focused wine; taste the subtle notes of stone fruit, almonds and the mineral quality associated with Carrick vineyards. The wine is 'off dry' with a clean finish making it a good aperitif as well as a food wine.

Expect this Riesling to develop into a sophisticated wine with age.

CARRICK RIESLING 2005

AWARDS & REVIEWS

Decanter World Wine Awards – Silver

The list of great tasting Central Otago Rieslings continues to grow with relative newcomer Carrick joining that region's list of wineries to watch. This wine is all about intense lime and fresh green apple aromas and flavours.

Joelle Thomson, Viva Magazine, Wine of the Week March 2005

Great to see an Otago Riesling in a top selection. This wine has impressive richness with sweet lemons, limes and mandarin flavours, a long finish and some of that delicious Otago minerality for extra complexity. An off-dry style and an ideal aperitif wine. Will get even better with bottle age.

Top 3 NZ Rieslings (105 Tasted)

Scenic Cellars – ‘Arresting Aromatics’. March 2006

With predominant flavours of ripe lemon and limes, and hints of juicy peaches, this med/dry wine has a luscious mouth feel and a lovely fresh crisp acidity. Add an incredibly long finish, a gentle 12% alc/vol and you have the perfect aperitif, but it would be lovely with grilled sole as well. Fabulous wine!

Graham Stringer, ‘Sole Food’ The Press, March 2006

Fragrant with intriguing hints of lime and flowers and a satisfying mouthfeel, this is a racy wine with a steely backbone and a persistent zingy finish.

‘Wine of the Week.’ ★ ★ ★ ★

Charmian Smith, Otago Daily Times 12/04/06

Fine, soft blossom-like nose with a charming softness. Impact is fresh and fine, with an obvious mineral pungency through the middle palate and a dry, firm finish. Rather mean spirited at present, with the classic pineapple-like acid tang of a young Riesling. Give it time and it should become a charmer. Drink from 2008 to 2015

Keith Stewart, Sommnet.com 14/04/06