



Carrick Riesling 2012

Origin Carrick Vineyards, Bannockburn, Central Otago 1/12/2012

Information

Residual Sugar:	20.0 gL ⁻¹
Titrateable Acidity:	7.2 gL ⁻¹
pH	2.90
Alcohol:	11.0%
Harvest Dates:	14 th April
Brix at Harvest:	22.0
Bottled:	September 2012
Cases	300

Viticulture and Wine Making

All Carrick Rieslings are hand harvested, and picked early to preserve the compelling floral aromatics which are characteristic of Central Otago Rieslings.

The wine has been whole bunch pressed and fermented with wild yeasts.

Tasting Notes

Grapefruit, lemon balm, and lime peel are good identifiers for the aroma of this Riesling. They bring focus to the wine which follows thru from the glass into the mouth. The bigger brother to the Dry Riesling the palate packs in grapefruit and lime with greater acidity that is balanced smoothly with natural residual sugar left over from the long cool wild fermentation.

These characteristics make this Riesling perfect for cellaring, though the sweetness in the wine also makes it perfect for early drinking. Simple sophistication.

Match with your favorite seafood dish or simply serve with salty pistachios, almonds cut cantaloupe and your favourite hard cheese

Approachable now the 2012 Riesling will develop nicely for the next 6 - 10 years.

Contact

Carrick Wines	Phone	+64 3 445 3480
247 Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago 9384	Email	wines@carrick.co.nz
New Zealand	Web	www.carrick.co.nz

