



2020 CARRICK BANNOCKBURN RIESLING

Carrick Vineyard, Bannockburn, SWNZ BIOGRO-5056

Of our four different Rieslings at Carrick, the Bannockburn Riesling is our most “classic” in style, sitting somewhere in the middle of Josephine’s pristine fruit aromatics and lush mouthfeel, and the Dry’s lean acidity.

Winemaking:

Our Riesling parcel is planted entirely on its own roots and benefits from this direct connection with the earth. Each vine is carefully tended by hand during the season, then hand picked to drop any fruit that is not up to par. Once at the winery, the fruit is whole bunch pressed and wild fermented at ambient temperature. The ferment was halted when the residual sugar and acidity was in balance.

Origin: Arthur’s Vineyard, Bannockburn, Central Otago
Additions: Bentonite Clay (fining), Protein (fining), Potassium Metabisulphite (preservative, antioxidant)
Filtration and/or Fining: Sterile filtered and fined
Acidity: 9.6 g/L
Residual Sugar: 19.3 g/L
Alcohol: 11.5% abv
TSO2 at bottling: 80 mg/L
Bottled: 8 October 2020
Cases: 550 x 6 bottle cases produced.

“Vibrant nose and palate, with notes of lemon sherbet, white blossom and fresh lime. Lovely and bright on the palate, with great balance of sweetness and acidity. A little petillance and great intensity. Delicious on its own, excellent with goat's cheese, Pad Thai or grilled fish.”

– Winemaker Rosie Menzies

Organically certified since 2008, to EU equivalence.

