



Carrick

Carrick Dry Riesling 2015

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	6.0 gL ⁻¹
Alcohol:	12.0%
Harvest Dates:	20 th April
Brix at Harvest:	21.0
Cases	130

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.

The wine has been whole bunch pressed and fermented with wild yeasts, with 50% being fermented in old French oak barrels.

Tasting Notes

Carrick's wines are all about texture. We look to produce a diverse range of wines that will accompany the beautiful creations produced in the restaurant on site at Carrick. The 2015 Dry Riesling is mineral by nature, the fruits and a fennel like character on the nose creates a complexity that is second only to the length and focus that is formed by its fresh acidity.

The texture is derived from the long time this wine spends on its lees in tank and barrel before bottling and the long fermentation it undergoes when compared to the Josephine or Bannockburn Riesling.

A palate cleanser that screams out for mussels, oysters and baby diamond clams.

The 2014 Dry Riesling will deliver on freshness for the next ten years.

Contact

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