



Carrick Dry Riesling 2016

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	3.5 gL ⁻¹
Alcohol:	12.0%
Harvest Dates:	8 th April 2016
Cases	225
Vineyard & Winery	Certified Organic

Viticulture and Wine Making

All of 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 naturally with wild yeasts, 60% being fermented in ten year old French oak barrels. No fining agents or enzymes are used on the wine which follows our philosophy of organic farming.

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 2016 Dry Riesling is mineral by nature, with aromatics that would lead you to think the wine was heavier in the palate, when in fact the natural acidity obtained from our vineyards helps to deliver a long clean refreshing finish.

The texture and aromatics in this wine are derived from the natural barrel fermentation this Riesling undergoes when compared to the two other Rieslings we produce at Carrick

A palate cleanser that screams out for oysters or diamond clams.

The 2016 Dry Riesling will deliver on freshness for the next ten years.

Contact

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