



## Carrick Dry Riesling 2017

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Residual Sugar:	< 2.0g.L <sup>-1</sup>
Alcohol:	12.5%
Harvest Dates:	18 <sup>th</sup> April 2017
6 bottle case	600
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, and is 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 2017 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 complexity of this wine are derived from the *nature* of barrel fermentation. The barrels are great vessels for fermentation, with naturally occurring wild yeasts each barrel is unique.

A palate cleansing wine that screams out for oysters or diamond clams.

### Contact

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