



## Carrick Rosé 2017

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Residual Sugar	<2.0g.L <sup>-1</sup>
Alcohol	14%
Harvest Dates:	08th April 2017
6 bottle case	700
Vineyard and Winery	Certified Organic

### Viticulture and Wine Making

Our Rosé is made using saignée and cold pressing techniques and is 100% barrel fermented in oak.

Each parcel is individually fermented with wild yeast in older French oak barrels. After fermentation, the barrels are brought together in tank before bottling.

A total of 6 different parcels provide the complexity and texture of this fine wine.

The 2017 Rosé carries Organic Certification with BioGro NZ.

### Tasting Notes

A textural weighty palate leads into a lush, "strawberries and cream" finish. An ideal lunch time wine, best served chilled.

### Contact

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