

# C a r r i c k



## Sauvignon Blanc 2004

**Origin:** Cairnmuir Road Vineyard, Bannockburn.  
**Winemaker:** Steve Davies

### Information

<u>Brix</u>	20.8 and 21.4 brix
<u>Residual Sugar</u>	6.0g/l
<u>Titrateable Acidity</u>	8.7
<u>pH</u>	3.28
<u>Alcohol</u>	12.5
<u>Harvest Date</u>	13,16,18 and 21 <sup>st</sup> of April

### Viticulture and Winemaking

The grapes for this wine were hand harvested in mid April following a long cool autumn. The fruit was grown on the Cairnmuir Road vineyard and the east side of the canopy was leaf plucked by hand. The sun exposed grapes take on tropical fruit flavours whereas the shaded fruit has the more pungent classic New Zealand Sauvignon character. The wine is predominately fermented cool and clean in tank but a portion (18%) is made in old barrels to add a layer of texture and interest to the final blend.

### Tasting Notes

The Carrick 2004 Sauvignon Blanc has the classic notes of gooseberries and bell peppers. There are also layers of minerality, flint, wet stones and from the barrel ferment portion we get lees and sweet yellow peppers. The subtle notes mingle well with the more herbaceous and gooseberry characters adding other dimensions to the palate. The wine is medium bodied with good length and a crisp, clean finish.

This is a great lunch wine and goes well with a range of food especially seafood.

We expect this wine to give most drinking pleasure in the first year or two after bottling.

## Awards

## Reviews

Barrel fermentation is a trend which is becoming increasingly popular in New Zealand sauvignon blanc. When taken to the extreme, the wines can end up devoid of their characteristic zing, and falling flat on the flabby side of the fence. But when it's done well it really fills out the wine and adds a lot of interest. To see how it's done right, seek out this 2004 Carrick. It's intense, spicy and sweaty, but does not sacrifice an ounce of tight palate acidity. I love the slice of fresh pear fruit which cuts right through the middle and streaks out into a long finish. Standout sauvignon!

93 out of 100 points. Excellent wine! Best drinking around 2005-2006.

This bottle was closed with a screw cap. Love it.

**Tyson Stelzer. Sunday February 20, 2005**

Showed clean, leesy, ripe fruit, with a lovely green core and more weight than most Marlborough styles. Great length and class.

**Matthew Jukes, Report from New Zealand, March 2005**

Mellow oak & wild yeast flavours with a peachy fruit backbone and even a suggestion of apricot characterise the flavours on entry, it is crisp and fresh in a weighty creamy style with a zingy citrusy herbaceous finish and a lingering aftertaste. The fruit wins in the end. 20% old oak barrel-ferment.

**Sue Courtney. Wine of the Week 23 Oct 2004**