

C a r r i c k



Sauvignon Blanc 2005

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

Information

<u>Brix</u>	21 and 21.9 brix
<u>Residual Sugar</u>	4.6g/l
<u>Titrateable Acidity</u>	7.4
<u>pH</u>	3.28
<u>Alcohol</u>	12.3
<u>Harvest Date</u>	April 20,21 and 28 th 2005

Viticulture and Winemaking

The grapes for this wine were hand harvested in late April following a long cool autumn. The fruit was grown on the Cairnmuir Road vineyard on a mid –height sylvoz trellising system. 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 predominantly fermented cool and clean in tank but a portion (20%) is made in old barrels to add a layer of texture and interest to the final blend.

Tasting Notes

The Carrick 2005 Sauvignon Blanc has the classic notes of gooseberries and green capsicums. 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.