



Sauvignon Blanc 2006

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

Information

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| <u>Brix</u> | 22.6 brix |
| <u>Residual Sugar</u> | 5g/l |
| <u>Titrateable Acidity</u> | 7.7 |
| <u>pH</u> | 3.24 |
| <u>Alcohol</u> | 13.5 |
| <u>Harvest Date</u> | March 27 th 2006 |

Viticulture and Winemaking

The fruit was grown on our Cairnmuir Road vineyard on a mid-height sylvoz trellising system. The grapes for this wine were hand harvested in late March and due to the vagaries of farming the crop level was about 70% of expectation. The lower crop combined with a slightly warmer season produced riper flavours in the fruit. The wine is predominantly fermented cool and clean in tank, but a portion is made in old barrels to add a layer of texture and interest to the final blend.

Tasting Notes

The Carrick 2006 Sauvignon Blanc has the classic notes of gooseberries and capsicums with a shift this year toward riper gooseberries, yellow peppers and passionfruit. There are layers of minerality and from the barrel ferment portion we get lees and a hint of something tropical. The subtle notes mingle well with the gooseberry characters adding extra 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.