



Carrick Sauvignon Blanc 2007

Origin Carrick Vineyard, Bannockburn, Central Otago

Information	Brix:	22.8
	Residual Sugar:	5.6 g/l
	Titrateable Acidity:	6.8 g/l
	pH:	3.18
	Alcohol:	12.6%
	Harvest Dates:	April 19th, 20th, 27th and 30th

Viticulture and Wine Making The fruit was grown at our Cairnmuir Road vineyard on a mid-height sylvoz trellising system. The grapes for this wine were hand harvested as each block reached optimum flavour. The wine is predominantly fermented cool and clean in tank, a portion (about 20%) is made in old barrels to add a layer of texture and interest to the final blend.

Tasting Notes The Carrick 2007 Sauvignon Blanc has the classic notes of gooseberries and capsicums with a hint of passionfruit and yellow pepper. There are layers of fruit flavours and minerality whilst the barrel fermented portion contributes a textural quality from the longer lees contact. These 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.

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