



Carrick Sauvignon Blanc 2008

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	4.3 g/l
Titrateable Acidity:	7.9
Alcohol:	13.6
Harvest Dates:	1, 2, 11 April
Brix at Harvest:	22.5 -23.5 brix
Bottled:	16 September 2008

Viticulture and Wine Making

This wine is made from 100% Central Otago fruit. The grapes for this wine were hand harvested over a number of selected days to achieve various levels of ripeness which allows us to build layers of complexity and flavour. The wine is fermented in tank using wild yeast with a portion, about 20%, made in old French oak barrels. Regular lees stirring adds a layer of texture and interest.

Carrick Sauvignon Blanc is made according to our philosophy of minimal intervention and is bottled without fining.

Tasting Notes

A vibrant fresh nose displaying classic Sauvignon Blanc characters of red pepper, passionfruit and with tropical notes. The palate is packed with fresh sweet fruit and the vibrant acidity gives this wine good focus and direction, leading into a lively and long passionfruit finish.

Contact

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