



## Carrick Sauvignon Blanc 2009

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Residual Sugar:	4.4 g/l
Titrateable Acidity:	6.5 g/l
Alcohol:	13.9%
Harvest Dates:	27 & 29 April
Brix at Harvest:	23.2 -23.5 brix
Bottled:	19 August 2009

### Viticulture and Wine Making

This wine is made from 100% Estate, 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.

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 passionfruit, mango and lemongrass.

The palate is packed with fresh fruits which are supported by a zesty, crisp acidity and classic Central Otago minerality. The sweetness of fruit adds to the texture and weight of the wine which leads into a lingering finish of tropical fruits and grapefruit. This is a crisp, elegant and refreshing wine.

### Contact

Carrick Wines	Phone	+64 3 445 3480
Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago 9384	Email	wines@carrick.co.nz
New Zealand	Web	www.carrick.co.nz

