



Carrick

Carrick Sauvignon Blanc 2011

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	8.0 g/l
Titrateable Acidity:	7.4 g/l
Alcohol:	13.8%
Harvest Dates:	14 th & 15 th April
Brix at Harvest:	23.6
Bottled:	July 2011

Viticulture and Wine Making

This wine is made from 100% Estate, BioGro certified organic, Central Otago fruit. The grapes for this wine are grown under a Sylvos training system 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.

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

Tasting Notes

Fresh into bottle the 2011 Sauvignon blanc is showing light fragrances of lychee and ripe passion-fruit, where the palate reveals a balance of lush fruit and crisp citrus acidity.

Over the coming months the presently subtle materiality will develop to give added depth to the palate.

Contact

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