



Carrick

Carrick Sauvignon Blanc 2012

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

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| Residual Sugar: | 2.5 g/l |
| Titrateable Acidity: | 7.7 g/l |
| Alcohol: | 12.5% |
| Harvest Dates: | 16 th & 18 th April |
| Brix at Harvest: | 21.5 |
| Bottled: | July 2012 |

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, 30% of the blend if fermented in neutral French oak.

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

Tasting Notes

A very aromatic Sauvignon Blanc. The wine has strong fragrances of lychee, gooseberry and passion-fruit.

Initially textural on entry, in the mouth the wine leads into a broad wide acidity with flavours of gooseberry flowing through onto the finish.

Contact

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