



Carrick

Carrick Sauvignon Blanc 2013

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Residual Sugar:	5.0 g/l
Titrateable Acidity:	9.5 g/l
Alcohol:	13.5%
Harvest Dates:	19 th & 22 th April
Brix at Harvest:	21.5
Bottled:	Dec 2013

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, with 40% of the blend 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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