



# Carrick

## Carrick Sauvignon Blanc 2016

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Residual Sugar:	2.0 g.L <sup>-1</sup>
Alcohol:	13.0%
Harvest Dates:	16 April 2016
Cases	1400
Vineyard & Winery	Certified organic

### Viticulture and Wine Making

This wine is made from 100% Estate Grown, single vineyard, 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 then fermented using wild yeast, with 60% of the blend fermented in our old French oak barrels from 2001.

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

### Tasting Notes

The characteristics of our sauvignon blanc are consistent year in and year out. A subdued mineral salty nose that is aromatic yet restrained when compared to a traditional New Zealand style. This is a fine white wine that matches well with food. The wine has a subtle fruit character with melon, mango and guava built into the texture of the wine resting on a foundation of acidity which has a sea-salt like character at times. This freshness makes it an ideal companion to fish, oysters and rich pasta dishes.

### Contact

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