



2018 CARRICK SAUVIGNON BLANC

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

Our Carrick Sauvignon Blanc is made from 100% Estate Grown, single vineyard, BioGro certified organic, Central Otago fruit. The wine is fermented using wild yeast, with 25% of the blend fermented and matured in old French oak barrels for 6 months. This is a food-friendly Sauvignon that goes deliciously with oysters and fish.

Origin: Carrick Vineyards, Bannockburn, Central Otago
Hand-picked in: March 2018
Bottled: Dec 2018
Cases: 2000 x 6 bottle cases

Dry in style, with fine acidity and a delicious medley of lime, elderflower and gooseberry characters. The Carrick Sauvignon Blanc, benefits from the oak ageing with an additional depth to the palate. Overall the palate is fresh and lively.

Biodynamic principles, practiced from 2011.
Organically certified since 2008, to EU equivalence.

Uplifting, refreshing and aromatic.

