



2019 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. After hand harvesting, the grapes for this wine were crushed, pressed, and wild fermented in a combination of stainless steel tank and old oak barriques (32%). The barrels were fermented to dryness, while the tank was kept with a touch of residual sugar. After 8 months of maturation, the wine was blended and bottled.

Origin: Cairnmuir Terraces and Arthur's Vineyards, Carrick, Bannockburn, Central Otago

Additions: SO₂, Bentonite, Yeast Hull Supplement

Filtration and/or Fining: Bentonite Clay (Protein Fining), Sterile Filtration

Acidity: 7.5 g/L TA

Residual Sugar: 2.55 g/L

Alcohol: 13.0% abv

TSO₂ at bottling: 83 mg/L

Bottled: 19 December 2019

Cases: 1,128 x 6 bottle cases produced.

Apple, elderflower, and lime notes on the nose. Fresh on the palate with a mineral tone and great length.

Organically certified since 2008, to EU equivalence.

