



2020 CARRICK SAUVIGNON BLANC

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Carrick Sauvignon Blanc is made from 100% estate grown, single vineyard, BioGro certified organic, Central Otago fruit.

Winemaking:

After hand harvesting, the grapes for this wine were crushed, pressed and wild fermented in old oak barriques (100%). The barrels were fermented to dryness. After 7 months of maturation, the wine was blended and bottled.

Origin: Cairnmuir Terraces, Bannockburn, Central Otago

Hand-picked in: March and April 2020

Additions: SO₂, Bentonite, Yeast Hull Supplement

Filtration and/or Fining: Fining with Bentonite, Sterile Filtration

Residual Sugar: 2.76 g/L

Alcohol: 14.5% abv

TSO₂ at bottling: 88 mg/L

Bottled: 19 January 2021

Cases: 731 x 6 bottle cases produced.

“The wine has a fresh nose with notes of lime and gooseberry, with some softer hints of ripe peach, vanilla, and chalk. The palate is vibrant, with a strong acid core, layered by notes of orange rind and lime. Great balance, with lovely purity and length.”

– Winemaker Rosie Menzies

Organically certified since 2008, to EU equivalence.

