



2021 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: Hand-picked from our 27-year-old vines, the fruit is crushed on arrival at the winery to extract the aromatics from the skins, then wild fermented in a combination of tank and old barriques (62%). tank kept with a touch of residual sugar, blended after 8 months maturation, and bottled.

Origin: Cairnmuir Terraces

Additions: SO₂; Bentonite; Yeast Hull Supplement

Fining/Filtration: Fining with Bentonite; Sterile Filtration

Acidity: 7.5g/L

Residual Sugar: <2g/L

Alc.: 14.5%

TSO₂ at bottling: 70ppm

Bottling date: 5/02/2022

Cases: 1055 x6

“The 2021 is classic Central Sauvignon Blanc, with gooseberry and lime notes, alongside a lively acid core. It's subtle, elegant, and long, with a hint of toast and vanilla.”

- Winemaker Rosie Menzies

Certified organic since 2008, to EU equivalence.

