



2022 CARRICK SAUVIGNON BLANC

Carrick Cairnmuir Terraces, Bannockburn, SWNZ BIOGRO-5056

A Central Otago twist on a classic NZ Sauvignon Blanc - hand-picked, wild fermented and matured in barrel. It's subtle and refreshing yet has ample body - a great wine for an aperitif or with the primi platter.

Hand-harvested from the bottom terrace of our home block, the fruit is crushed and pressed, to extract the aromatics from the skin, then wild fermented in a combination of tank and old barriques (35%). Matured for 6 months before bottling.

Harvested: March 2022
Additions: SO₂, Bentonite, Yeast Hulls
Filtration: Sterile Filtration
Total Acidity: 9.1 g/L TA
Residual Sugar: <2 g/L
Alcohol: 13.5% abv
TSO₂ at bottling: 89 mg/L
Bottled: 29 November 2022
Cases: 1059 x 6 bottle cases produced.

"The 2022 Carrick Sauvignon Blanc has good depth and weight, a fine acid core and hints of toasty oak. Aromas of gooseberry, green apple and lemon pith can be found. Finishes long and fresh. Cellaring potential 5 years +"

- Winemaker Rosie Menzies

Organically certified since 2008, to EU equivalence.

