



2024 CARRICK SAUVIGNON BLANC

Cairnmuir Terrace & Arthur Vineyard, 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.

The fruit is crushed and pressed, to extract the aromatics from the skin, then wild fermented in a combination of tank and old barriques (65%). Matured for 6 months in barrel before bottling.

Harvested: 10th April 2024

Additions: SO₂; Bentonite; Yeast Hulls

Filtration: Sterile

Total Acidity: 9.5 g/L

Residual Sugar: <1 g/L

Alcohol: 13.50% abv

TSO₂ at bottling: 70 mg/L

Bottled: 3rd December 2024

Cases: 1741 x 6 bottle cases produced.

"Soft and creamy, with green apples and lime, the 2024 Carrick Sauvignon Blanc, is vibrant, yet balanced. A delicious and crisp wine."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2025-2030

Food Match: Salmon quiche with fresh tomato salad.

