



2026 CARRICK Estate Riesling

Bannockburn, Central Otago, NZ



Carrick Riesling is in our estate range which represents each of the different varieties we proudly make from our estate, year after year. The Carrick Bannockburn Riesling reflects the dramatic landscape of Bannockburn, bright, zesty and full of life. An off-dry style that captures the essence of a classic Central Otago Riesling.

Season Summary

A cool, later season that delivered wines with freshness, balance, and excellent varietal character. A cold start to the season, continued with delayed ripeness through a mild summer, with reduced sunshine hours. Warm days early March picked up some ripeness, but a cooler finish, meant a drawn out harvest with good phenolic development.

Vineyard

The 2026 is a blend of two different blocks, the first harvested from the Cairnmuir vineyard on the 15th of April, whilst the majority is from a second pass through the Riesling block at Arthur's Vineyard, on the 21st of April. The Arthur's block was planted on its own roots in 1996 and is massale selection, tracing its lineage back to the original vine material brought to New Zealand, preserving both genetic diversity and a connection to Riesling's earliest plantings.

Winemaking

At harvest, the grapes are hand picked and whole-bunch pressed, then allowed ferment using wild yeast. The ferment is stopped at the moment when sweetness and acidity fall into balance, capturing Bannockburn's bright energy and sense of place in every bottle.

Tasting Note

"Excellent balance between acidity and sweetness, with a bright, energetic line of acidity running throughout. Vibrant notes of lime, orange zest, nectarine, Granny Smith apple and grapefruit create a fresh, expressive palate. Long, lively and beautifully zippy on the finish."

- Winemaker Rosie Menzies

Technical

Total Acidity: 9.2 g/L, Residual Sugar: 9 g/L,

Alcohol: 11.5% abv

Clone: Massale Selection and Clone 239

Vegan Friendly

Bottled: 11th August 2026

Cases: 719x 6 bottle cases produced.

Recommendations

Cellaring Potential: 2026 to 2031

Pairing: Thai style crispy fish with lime, chilli and herbs or a fresh goats cheese.

