2024 CARRICK
Estate Sauvignon Blanc

Bannockburn, Central Otago, NZ



Carrick Sauvignon Blanc is in our estate range which represents each of the different varieties we proudly make from our estate, year after year. A Central Otago take on classic New Zealand Sauvignon Blanc, hand-picked, wild fermented and matured in barrel. Bright and expressive, it combines crisp natural acidity with a beautifully rounded palate and subtle textural complexity.

Season Summary

A frost-affected season that ultimately produced balanced, refined wines with impressive ripeness and finesse. A cool autumn slowed ripening and extended harvest, requiring patience to achieve optimal fruit maturity. The resulting wines show excellent balance, restraint, and purity — a refined expression of the vintage.

Vineyard

The 2024 is a blend of two distinct parcels, old vine, own-rooted Sauvignon from the lower Cairnmuir Terraces and from a parcel on the cooler Arthur's Vineyard, grown on rootstock. Hand-harvested on the 10th of April 2024.

Winemaking

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.

Tasting Note

"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

Technical

Total Acidity: 9.5 g/L, Residual Sugar: <1 g/L,
Alcohol: 13.5% abv
Clone: Massale Selection
Vegan Friendly
Bottled: 3rd December 2024
Cases: 1741 x 6 bottle cases produced.

Recommendations

Cellaring Potential: Best from 2025 to 2030
Pairing: Salmon quiche with fresh tomato salad.

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