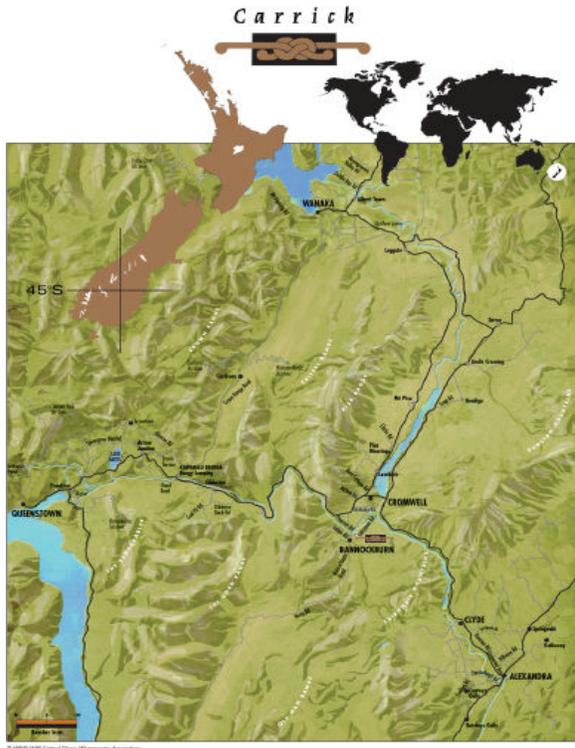


Carrick



Carrick is an integrated organic vineyard, winery, restaurant and cellar door in Bannockburn Central Otago.

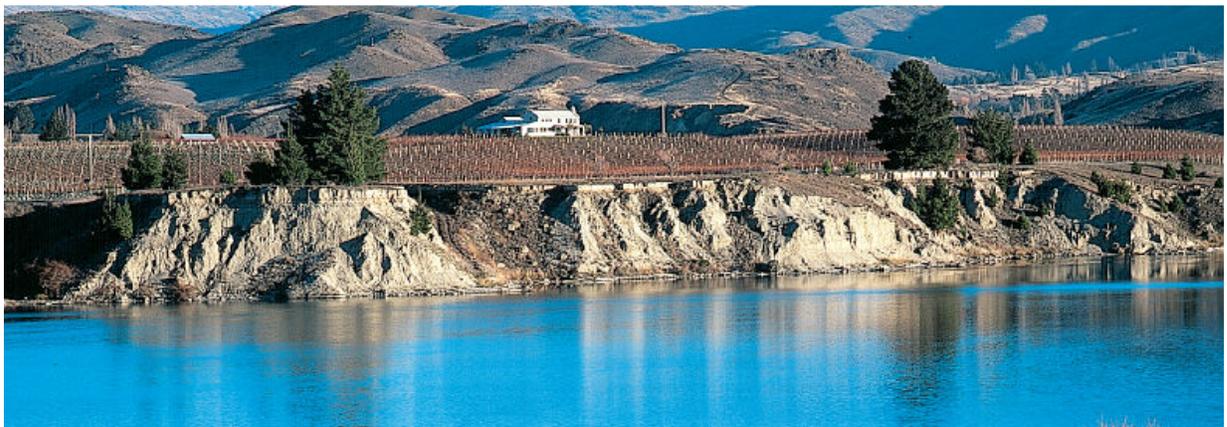
Central Otago is New Zealand's highest and, at 45° south, is the world's southernmost winemaking region. The region is mountainous with vines amongst spectacular alpine scenery.

Our winery name – *Carrick* – is derived from the mountain range which dominates the western skyline. Carricktown was an old gold mining settlement nestled high on the Carrick Mountains.

Our logo is the knot – the Carrick knot - it's a play on the name – we can tie together winemaking and viticulture, land and wine.

The team of Steve Green; founder, owner and manager of Carrick, viticulturist Blair Deaker and winemaker Francis Hutt bring a wealth of experience and pride to making fine wine. This pride is reflected in the care of the vineyard and the environment

The vineyard soils are broken schist with an overburden of glacial sand – evidence of the Cromwell basin being carved by large glaciers thousands of years ago. They are free draining, making irrigation imperative. Deep below are seams of lignite coal, which were mined in the 19th Century to provide fuel for the gold dredges which worked the adjacent river beds.



Carrick



Carrick Winery has recently been certified fully organic. Our grapes are grown organically and our wines are made organically.

Carrick has been audited by an independent auditing authority, BiogroNZ and has been successful in meeting the rigorous standards for organic grape and wine production.



The Carrick grape growing and winemaking philosophy

Carrick wines are about authenticity; they express what we believe about Carrick and each wine tells in its own unique way, the Carrick story.

Our wines are not mass-produced; they come from our own vineyards and are made in our own on-site winery. As we are committed to making the highest quality wines our primary focus is our vineyard. Both the organic and biodynamic practices we follow do not allow the use of inorganic fertilisers and pesticides, and require careful observation, involvement and creative practices that maintain the integrity and health of the soil and vines. The earth's natural rhythms are also used to guide vineyard and winemaking practises.

Organic drenches, compost from our own large compost heaps, to which biodynamic preparations have been added during their construction, inter row plantings of beneficial plants, and non herbicide weed management are all part of our vineyard programme, with ongoing monitoring of the results of our changes. The soils are now home to many worms to the delight of our free-range hens Organics continue in the winery. Our winemaking practises use careful observation, non-intervention, and the use of wild yeasts. The wines have lower sulphite levels because of wild yeast fermentation and we rely on minimal use of fining and filtration.



Carrick is a Bannockburn wine company with a commitment to making fine wines.



*Bannockburn Pinot Gris + Riesling + Chardonnay + Pinot Noir
+ Unravalled Pinot Noir*