



Carrick

Carrick Sauvignon Blanc 2014

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Alcohol:	13.0%
Harvest Dates:	14th April
Brix at Harvest:	22.0
Bottled:	Dec 2014
Number of Cases	900

Viticulture and Wine Making

This wine is made from 100% Estate, BioGro certified organic, Central Otago fruit. The grapes for this wine are grown under a Sylvos training system to achieve various levels of ripeness which allows us to build layers of complexity and flavour.

The wine is fermented in tank using wild yeast, with 40% of the blend fermented in neutral French oak.

Carrick Sauvignon Blanc is made according to our philosophy of minimal intervention and is bottled without fining.

Tasting Notes

A very aromatic Sauvignon Blanc. The wine has a nice ripe fruit character with melon, mango and guava built into the texture you perceive when tasting the wine. These round characters are built on a foundation of acidity. This freshness makes it an ideal companion to fish and pasta dishes.

Contact

Carrick Wines
Cairnmuir Road, RD 2,
Bannockburn, Central Otago 9384
New Zealand

Phone +64 3 445 3480
Fax +64 3 445 3481
Email wines@carrick.co.nz
Web www.carrick.co.nz



