



Carrick

## Carrick Sauvignon Blanc 2015

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Alcohol:	13.0%
Harvest Dates:	19th April
Brix at Harvest:	22.0
Bottled:	October 2015
Number of Cases	800

### 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

The characteristics of our sauvignon blanc are consistent year in and year out. A subdued mineral salty nose that is aromatic yet restrained when compared to a traditional New Zealand style. This is a fine white wine that matches well with food. The wine has a nice ripe fruit character with melon, mango and guava built into the texture perceived 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	Phone	+64 3 445 3480
Cairnmuir Road, RD 2,	Fax	+64 3 445 3481
Bannockburn, Central Otago 9384	Email	wines@carrick.co.nz
New Zealand	Web	www.carrick.co.nz

