



2023 CARRICK SAUVIGNON BLANC

Carrick Cairnmuir Terraces, Bannockburn, SWNZ BIOGRO-5056

A Central Otago twist on a classic NZ Sauvignon Blanc - hand-picked, wild fermented and matured in barrel. It's subtle and refreshing yet has ample body - a great wine for an aperitif or with the primi platter.

The fruit is crushed and pressed, to extract the aromatics from the skin, then wild fermented entirely in old oak barriques - a Fumé Blanc style – matured for 7 months in oak.

Harvested: 3rd and 4th of April 2023
Additions: SO₂, Bentonite, Yeast Hulls
Filtration: Fining with Bentonite; Sterile Filtration
Total Acidity: 9.2 g/L TA
Residual Sugar: <1 g/L
Alcohol: 13% abv
TSO₂ at bottling: 72ppm
Bottled: 7th December 2023
Cases: 1609 x 6 bottle cases produced.

“The 2023 Carrick Sauvignon Blanc has aromas of gooseberry, lime, cinnamon and apple. The palate is soft, rich and rounded, with a lively, fresh acid line and notes reflecting the nose, alongside nettle and green apple.”
-Winemaker Rosie Menzies

Cellaring Potential: Best from 2024 – 2030

Food Pairing: Fresh goat's cheese on crostini with a drizzle of olive oil and roasted gooseberry.

