



## CARRICK SAUVIGNON BLANC 2012

Appellation: Bannockburn; Central Otago; New Zealand

**Winemaker:** Francis Hutt

**Closure:** Screwcap

**Alcohol:** 12.5%

**Certified Organic Under Biogrow NZ**

### Tasting Notes

A very aromatic Sauvignon Blanc. The wine has strong fragrances of lychee, gooseberry and passion-fruit.

Initially textural on entry, in the mouth the wine leads into a broad wide acidity with flavours of gooseberry flowing through onto the finish.

### Vineyard

Bannockburn, home to Carrick wines is found deep in the southern interior of the South Island of New Zealand in the wine region of Central Otago. Nestled at the southern end of one of the broad glacial river valleys surrounded by the Cairnmuir and Carrick mountain ranges, Bannockburn enjoys a continental climate with low rainfall and high sunshine hours. The long cool autumns with their warm days and cool nights create ideal conditions for the production of Pinot Noir, Chardonnay and Riesling. Other grape varieties such as Sauvignon Blanc and Pinot Gris also thrive in Central Otago's microclimate.

### Stats

<b><u>Residual Sugar:</u></b>	2.5g/L-1
<b><u>Titrateable Acidity:</u></b>	7.7 g/L-1
<b><u>Harvest Dates:</u></b>	16th & 18th April
<b><u>Brix at Harvest:</u></b>	21.5
<b><u>Bottled:</u></b>	July 2012

### Viticulture and Winemaking

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, 30% of the blend is fermented in neutral French oak.

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

