

Dry Riesling

2019



93 POINTS

Candice Chow | raymondchanwinereviews.co.nz

April 2021

Bright, pale straw-yellow with a slight green hue, even colour throughout. The nose is softly full with great energy, nuances of lime, mandarin zest, melded with a hint of honey and fennel pollen. Medium-bodied, dry to taste, the palate is filled with lime, mandarin and citrus zest; a rush of chalky mineral phenolics filled the palate, intermixed fennel pollen, lime flower and a hint of honey. Crunchy acid tension persists on the palate for an extended period, left a mouthwatering, refreshing finish. This is a citrus-flavoured dry Riesling with brilliant acid tension and a mineral drive. Match with shellfish and pork sausages over the next 6-8 years. Handpicked fruit from Arthur's Vineyard, wild fermented in old oak barriques and aged for 7 months.

BRONZE MEDAL

New Zealand Organic Wine Awards

May 2021

94 POINTS

Cameron Douglas MS | camerondouglasms.com

September 2021

Fragrant, classic and aromatic with aromas of fresh lime and green apple, white blossoms and a moment of tangerine and honeysuckle. On the palate - dry, crisp, fruity and quite intense with plenty of acidity then flavours of lime, lemon, green apple and a seam of minerality. New, youthful, fresh and delicious. Perfect as an aperitif and excellent drinking from 2021 through 2031+.

TOP 50 WINES OF THE YEAR

Metro | metromag.co.nz

June 2022

Another great wine from Carrick, but something of a departure from a straightforward, fruit-driven riesling. Like a lot of our favourite white wines, this is indigenous yeast-fermented in oak and the nose is more Alsace than Mosel. Kirkland noted an aroma reminiscent of a winter garden, which comes close to nailing it. There's apple juice and citrus notes too, with lemon leaf, finger lime and salty notes. All on top of a bone-dry, searingly zesty palate.

4.5 STARS

Michael Cooper | Michael Cooper's Buyer's Guide

June 2022

Certified organic, the very distinctive 2019 vintage was hand-harvested, and fermented and matured for seven months in old French oak barriques. Made in a fully dry style (less than 2 grams/litre of residual sugar), it is youthful but not austere, and already drinking well. Attractively scented, it has strong, ripe, peachy, citrusy, vaguely toasty flavours, balanced acidity and a harmonious finish.