

Carrick 2021 CARRICK DRY RIESLING

Carrick Arthur's Vineyard, Bannockburn, SWNZ BIOGRO-5056

The Carrick Dry Riesling, is the last Riesling to be picked and spends the longest time maturing in the cellar before bottling. It is fermented with indigenous yeast in old barrels, with the idea of building texture and weight into its lean frame. An austere style that provides vibrancy and transparency of time and place.

Hand-picked, whole-bunch pressed and fermented entirely in old oak barriques. Matured in barrel for 6 months, before bottling.

Harvested: 6 April 2021
Additions: Bentonite Clay (Fining), Potassium Metabisulphite (Preservative, anti-oxidant)
Filtration: Sterile Filtration
Total Acidity: 9.6 g/L TA
Residual Sugar: 2.5 g/L
Alcohol: 12.5% abv
TSO2 at bottling: 106 ppm
Bottled: 7 December 2021
Cases: 464 x 6 bottle cases produced.

"The Carrick Dry Riesling has notes of green apple and the unique scent of Riesling with age - kerosene. The palate envelops these notes, alongside a lean, almost smokey core, with lime and lemon pith. It's long and refreshing with a peppy acid line."

- Winemaker Rosie Menzies

Organically certified since 2008, to EU equivalence.

