

# Carrick 2022 THE DEATH OF VON TEMPSKY

Carrick Cairnmuir Terraces Vineyard, SWNZ BIOGRO-5056

The Death of Von Tempsky was a wine born of the label, an artwork that the original owner of Carrick, Steve Green, admired. It speaks of a contrast between ancient themes in a modern setting. From which the lines of this wine were formed. An ancient concept of fermenting grapes whole and allowing time for the wine to develop on its own, in a modern winery.

Made from Riesling that's hand-picked, direct to the fermenter, the fruit is left to its own devices for 6 months, sealed up and occasionally checked upon. It's a skinsy, phenolic wine, with plenty of sediment. Bottled by hand at the winery under natural cork, and with a beeswax seal. Unfined, unfiltered, no additions, just grapes fermented to wine.

Harvested: 6 April 2022

Additions: none

Filtration: none

Total Acidity: 5.6 g/L TA

Residual Sugar: <2 g/L

Alcohol: 12.5% abv

TSO2 at bottling: <10 ppm

Bottled: 1 November 2022

Cases: 160 x 6 bottle cases produced.

*"The 2022 has a captivating orange hue and is slightly hazy. The nose offers smoke and orange rind. On the palate it's fresh, lively, textural with black tea and bergamot notes. It's aromatic, yet phenolic."*

- Winemaker Rosie Menzies

Organically certified since 2008, to EU equivalence.

