



## 2023 CARRICK BANNOCKBURN RIESLING

Carrick Vineyard, Bannockburn, SWNZ BIOGRO-5056

The Carrick Bannockburn Riesling reflects the dramatic landscape of Bannockburn, capturing bright citrus fruit, and a vibrant acidity, which is softened by a dollop of natural sweetness. Capturing the essence of a classic Central Otago Riesling.

Our Riesling parcel is planted entirely on its own roots and benefits from this direct connection with the earth. Each vine is carefully tended by hand during the season, then hand-picked to drop any fruit that is not up to par. Once at the winery, the fruit is whole bunch pressed and wild fermented at ambient temperature. The ferment was halted when the residual sugar and acidity was in balance.

Harvested: 5<sup>th</sup> April 2023  
Additions: Bentonite Clay (Finning), Potassium Metabisulphite (Preservative, anti-oxidant), Yeast Hull Supplement  
Filtration: Sterile filtered  
Acidity: 8.6 g/L  
Residual Sugar: 13 g/L  
Alcohol: 12% abv  
TSO2 at bottling: 100 mg/L  
Bottled: 25<sup>th</sup> August 2023  
Cases: 300 x 6 bottle cases produced.

*“A vibrant Riesling treading the line between dry and off-dry, spilling aromas of lime and white blossom from the glass. The palate has a bright acid line, creating a zingy fresh mouthfeel, with notes of mandarin, green apple, and lemon sherbet.”*

– Winemaker Rosie Menzies

*Cellaring Potential: Best from 2024-2029*

*Food Match: Cured salmon Gravlox with horseradish cream, orange drizzle on blini.*

