



## 2025 CARRICK BANNOCKBURN RIESLING

Arthur's Vineyard, Bannockburn, SWNZ BIOGRO-5056

The Carrick Bannockburn Riesling reflects the dramatic landscape of Bannockburn, bright, zesty and full of life. An off-dry style that captures the essence of a classic Central Otago Riesling.

Our Riesling parcel grows on its own roots, anchored directly into the Bannockburn soils. This connection to the land is at the heart of the wine. Each season, the vines are carefully tended by hand. At harvest, the grapes are hand picked and whole-bunch pressed, then left to wild ferment at ambient temperature. The ferment is stopped at the moment when sweetness and acidity fall into balance, capturing Bannockburn's bright energy and sense of place in every bottle.

Harvested: 4<sup>th</sup> April 2025

Additions: Bentonite Clay (Finning), Potassium Metabisulphite  
(Preservative, anti-oxidant), Yeast Hull Supplement

Filtration: Sterile

Total Acidity: 9.7 g/L

Residual Sugar: 10 g/L

Alcohol: 11.5% abv

TSO<sub>2</sub> at bottling: 59 ppm

Bottled: 26<sup>th</sup> August 2025

Cases: 375 x 6 bottle cases produced.

*"This vintage captures the lively spirit of Bannockburn. Bright aromas of Mexican lime, pink grapefruit, and green apple leap from the glass, leading into a zippy, lean palate that's finely etched with citrus tension. A subtle richness brings perfect balance — creating a wine that's both refreshing and layered. A Riesling made to move you — land, wine, soul."*

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2025-2030

Food Match: Fresh oysters with a squeeze of lime.

