



Carrick Rosé 2017

Origin Carrick Vineyards, Bannockburn, Central Otago

Information Alcohol: 14.0%
Harvest Dates: 08th April 2017
Brix at Harvest: 22.0
Bottled: July 2017

Viticulture and Wine Making Our Rosé is made using saignée and cold pressing techniques and is 100% barrel fermented in oak.
Each parcel is individually fermented with wild yeast in older French oak barrels. After fermentation, the barrels are brought together in tank before bottling.
A total of 6 different parcels provide the complexity and texture of this fine wine.
The 2017 Rosé carries Organic Certification with BioGro NZ.

Tasting Notes A textural weighty palate leads into a lush, "strawberries and cream" finish. An ideal lunch time wine, best served chilled.

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