



## 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.		
Contact	Carrick Wines Caimmuir Road, RD 2, Bannockburn, Central Otago New Zealand	Phone Fax Email Web	+64 3 445 3480 +64 3 445 3481 wines@carrick.co.nz www.carrick.co.nz

