



Carrick

Carrick Bannockburn Chardonnay 2011

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Mendoza and Clone 6
Brix	23.8 – 24.5
Residual Sugar:	<1 gL ⁻¹
Titrateable Acidity:	7.0 gL ⁻¹
pH:	3.35
Alcohol:	14.0%
Harvest Dates:	6 - 16 April 2011
Cases	900

Viticulture and Wine Making

The 2011 vintage had some challenges in the spring however a favourable summer and a long cool autumn produced some classic bunches in the chardonnay, with balance and good intensity.

After gentle whole-bunch pressing, the chardonnay juice was gravity feed into French oak barrels, (12% new) with a high grape solids content to add interest and texture. All lots were fermented with indigenous yeast and the barrels were stirred weekly during the winter months. The wine underwent 100% malolactic fermentation in the spring and was bottled un-fined after 11 months in oak.

Tasting Notes

An attractive nose with plenty of citrus, mealy oak and sweet almond aromas.

The palate is textural, precise and long. The lush ripe fruit is finely balanced by a crisp clean acidity giving the wine beautiful balance and good focus. A wine with rich minerality, excellent length and a mouthwatering sweet fruit finish that is slightly creamy.

Contact

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