

C a r r i c k



Chardonnay 2003

Origin: Cairnmuir Vineyard, Bannockburn, Central Otago
Winemaker: Steve Davies

Information

Clones: Mendoza 75%, UCD 6 25%
Brix Picked at 22.6, 23.4, and 23.6 brix
Residual Sugar Dry
Titrateable Acidity 6.8g/l
pH 3.32
Alcohol 13.8 %
Harvest Dates 24th, 27th of April and May 1st.

Viticulture and Winemaking

All the fruit is from the home vineyard on Cairnmuir Road. Grown mainly on a VSP trellising systems, hand pruned, hand thinned (shoots and fruit) hand leaf plucked and hand harvested. After pressing the juice goes to barrel (all French oak, 15% new), with a high solids content, most of the lots fermented with indigenous yeast, all barrels were stirred weekly and the Malolactic conversion took place in the spring.

Tasting Notes

Pale green straw in colour the 03 Chardonnay's aroma is of stonefruit and grapefruit with subtle oak, vanilla and a nutty lees characters. On the palate there is good texture with nectarines, white peaches, lees, almonds, the subtle oak and a mineral quality. Structure is provided by integrated acid, a hint of limes and this mineral note that gives good length and persistence. The wine has flavour, subtlety and balance that will reward a moment's reflection.

We expect this wine will be most at home at the dinner table but it is willing to travel.

Our 2003 Chardonnay will give its best between two and five years from the vintage date.