



Carrick

Carrick Chardonnay 2006

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	UCD 6 and Mendoza
Brix	Picked at 23.4 and 23.9
Residual Sugar:	Dry
Titrateable Acidity:	6.6
pH:	3.35
Alcohol:	14.2%
Harvest Dates:	March 30, 31st April 3,4,6 and 7

Viticulture and Wine Making

All the fruit for this wine is grown on the home vineyard on Cairnmuir Road. Vine training is mainly on a VSP system and the winter pruning, summer canopy work and harvest are all done by hand.

The slightly warmer season in 2006 has given us good flavours and concentration in the fruit.

After pressing, the juice goes to French barrels, (15% new) with a high grape solids content to add interest and texture. All lots fermented with indigenous yeast and the barrels were stirred weekly during the spring malolactic conversion. The majority of this wine was not filtered, the balance was given a coarse filtration for clarity.

Tasting Notes

The 2006 Chardonnay is a subtle blend of stone fruit, nectarine and white peach aromas, with hints of sweet almond and bees wax. The complex flavours on the palate are complimented by a full bodied structure, with a slight lees influence. The barrel, vanilla, and primary fruit characters complement the well balanced natural acidity, leaving the wine with a long fresh mineral finish.

The wine has subtlety and balance that will compliment a good meal but we also endorse it as an accompaniment to conversation.

We expect the 2006 Chardonnay to be at its best between two and seven years from the harvest date.

Contact

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