



Carrick Chardonnay 2008

Origin	Carrick Vineyards, Bannockburn, Central Otago		
Information	Clones: Mendoza and Clone 6 Brix 24.0 – 24.5 Residual Sugar: <1 gL⁻¹ Titrateable Acidity: 6.1 gL⁻¹ pH: 3.40 Alcohol: 14.0% Harvest Dates: 28 March – 14 April 2008		
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 warm vintage in 2008 provided ripe flavours with good intensity. After pressing, the juice goes to French barrels, (15% new) with a high grape solids content to add interest and texture. All lots are 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 2008 Chardonnay is a subtle mix of stone fruit, nectarine and white peach aromas, with hints of sweet ground almonds and toasted oak. The complex flavours on the palate are complimented by a full bodied structure, with a lees influence. The vanilla and primary fruit characters complement the well balanced natural acidity, leaving the wine with a long creamy vanilla finish. We expect the 2008 Chardonnay to be at its best between two and seven years from the harvest date.		
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