



Carrick

Carrick Chardonnay 2009

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Mendoza and Clone 6
Brix	23.4 – 24.5
Residual Sugar:	<1 gL ⁻¹
Titrateable Acidity:	6.2 gL ⁻¹
pH:	3.43
Alcohol:	14.0%
Harvest Dates:	17 - 21 April 2009

Viticulture and Wine Making

The 2009 vintage was cooler than average, but careful management in the vineyard of crop levels allowed us to achieve optimum ripeness.

After gentle whole-bunch pressing, the juice goes into French oak barrels, (12% 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 winter months. The wine undergoes 100% malolactic fermentation in the spring and is bottled un-fined after 11 months in oak.

Tasting Notes

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

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

Contact

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