



Carrick

## Bannockburn Chardonnay 2010

Origin Carrick Vineyards, Bannockburn, Central Otago

Information  
Clones: Mendoza and Clone 6  
Brix: 23.5 – 24.5  
Residual Sugar: <math><1 \text{ gL}^{-1}</math>  
Titrateable Acidity: 5.4 gL<sup>-1</sup>  
pH: 3.45  
Alcohol: 14.0%  
Harvest Dates: 12 - 20 April 2010  
Bottled: December 2011

Viticulture and Wine Making  
After a gentle whole-bunch pressing, the juice goes into French oak barrels, (12% new) there is a high grape solid 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 after 11 months in oak.

Tasting Notes  
A classic Chardonnay bouquet is immediately apparent on the nose with subtly underlying fragrances of almond flower and oat-meal giving added complexity. A gentle and appealing aroma that blends beautifully with the oak spice.  
On entry the palate is focused towards texture, weight and broadness. The lush ripe fruit and lees contact is responsible for the lovely texture of this wine. The soft acidity quickly cleanses the mouth revealing a creaminess that enhances the lasting flavours. A wine with richness that is not overwhelming provides an excellent match for food flavoured with a wide range of spices.

Contact  
Carrick Wines Phone +64 3 445 3480  
Cairnmuir Road, RD 2, Fax +64 3 445 3481  
Bannockburn, Central Otago Email wines@carrick.co.nz  
New Zealand 9384 Web www.carrick.co.nz

