



Carrick

## Carrick Bannockburn Chardonnay 2011

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Clones:	Mendoza and Clone 6
Brix	23.8 – 24.5
Residual Sugar:	<1 gL <sup>-1</sup>
Titrateable Acidity:	7.0 gL <sup>-1</sup>
pH:	3.35
Alcohol:	14.0%
Harvest Dates:	6 - 16 April 2011
Cases	900

### Viticulture and Wine Making

The 2011 vintage had some challenges in the spring however a favourable summer and a long cool autumn produced some classic bunches in the chardonnay, with balance and good intensity.

After gentle whole-bunch pressing, the chardonnay juice was gravity feed into French oak barrels, (12% new) with a high grape solids content to add interest and texture. All lots were fermented with indigenous yeast and the barrels were stirred weekly during the winter months. The wine underwent 100% malolactic fermentation in the spring and was bottled un-fined after 11 months in oak.

### Tasting Notes

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

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

### Contact

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