



Carrick Bannockburn Chardonnay 2012

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Mendoza and Clone 6
Brix	22.5 – 23.5
Residual Sugar:	<1 gL ⁻¹
Titrateable Acidity:	8.0 gL ⁻¹
pH:	3.35
Alcohol:	14.0%
Harvest Dates:	07 – 16 April 2012
Cases	460

Viticulture and Wine Making

The 2012 vintage proved to be excellent in Central Otago, with the mountains sheltering the region from rains that plagued the rest of the country. Clean even ripening allowed us to pick the grapes in optimum health and maturity.

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 80% malolactic fermentation in the spring

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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