



Carrick

## Carrick Bannockburn Chardonnay 2013

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Clones:	Mendoza and Clone 6
Brix	22.5 – 23.0
Residual Sugar:	<2 gL <sup>-1</sup>
Titrateable Acidity:	6.5 gL <sup>-1</sup>
pH:	3.40
Alcohol:	14.0%
Harvest Dates:	13th April
Cases	460

### Viticulture and Wine Making

2013 is proving to be one of the greats.

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 daily during fermentation then left to rest and settle over the winter months.

### Tasting Notes

An attractive nose with plenty of citrus, mealy oak and white peach 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

Carrick Wines  
Cairnmuir Road, RD 2,  
Bannockburn, Central Otago  
New Zealand

Phone	+64 3 445 3480
Fax	+64 3 445 3481
Email	wines@carrick.co.nz
Web	www.carrick.co.nz

