

Carrick

2017 CARRICK BANNOCKBURN CHARDONNAY

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Carrick Bannockburn Chardonnay makes up part of our core range of wines. Carrick's wind-swept site and glacial alluvial soils, help to define the acidity of this wine, which balances the citrus and stone fruit characters, as well as giving length and flow. It is made from hand-picked organically grown Chardonnay, from some of the oldest vines on the property. Fermented and matured in French oak barriques using only wild yeast, with some lie stirring during fermentation, giving further complexity to the taste. A blend of Clone's 6, Mendoza and 15.

Origin: Carrick Vineyards, Bannockburn, Central Otago

Hand-picked in: April 2017

Oak: 13% new, all French barrique

Bottled: October 2018

Cases: 1500 x 6 bottle cases

Superb by itself, or great with smoked fish, roast chicken and/or root vegetables. Best when slightly chilled with good company and good music.

Vintage Release: "With some extended ageing in bottle this wine has developed a wonderfully full, rich and rounded mouthfeel. The nose opens with notes of toast and lemon tart, while the palate continues in this vein with baked peach, nectarine and brioche. A long finish with a hints of bitter grapefruit marmalade and a lush vibrant acidity brings the wine to completion."

