



2020 CARRICK BANNOCKBURN CHARDONNAY

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Carrick Bannockburn Chardonnay makes up part of our estate range, representing the varietal classics or core range. 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.

The Bannockburn Chardonnay is made from 100% Mendoza clone, hand-picked and sorted in the vineyard. It is whole bunch pressed to tank, settled overnight, then fermented in barrel with wild yeast, stirred daily during fermentation. It is aged in barrels for 14 months (15% new).

Origin: Cairnmuir Terraces, Carrick, Bannockburn
Additions: Yeast Hull Supplement, Bentonite, Sulphur Dioxide
Fining/Filtration: Bentonite protein fining, Sterile filtration
Acidity: 9.1 g/L
Alc.: 14.4%
TSO2 at bottling: 78.4 ppm
Bottling date: 14 July 2021
Cases: 615 six-bottle cases

"The 2020 Bannockburn Chardonnay is a full-bodied, powerful wine with a fine acid line. Notes of lemon curd and grapefruit. Good balance with great breadth and depth. Flows long on the palate. Bright, full-bodied, and youthful."

- Winemaker Rosie Menzies

