



### Cairnmuir Terraces EBM Chardonnay 2003

**Origin:** Cairnmuir Vineyard, Bannockburn, Central Otago  
**Winemaker:** Steve Davies

#### Information

**Clones:** Mendoza 80%, UCD 6 20%  
**Brix** Picked at 24.2, 22.8, and 22.5 brix  
**Residual Sugar** Dry  
**Titrateable Acidity** 7.1g/l  
**pH** 3.36  
**Alcohol** 14.1 %  
**Harvest Dates** 15<sup>th</sup>, 18<sup>th</sup> and 20<sup>th</sup> of April

#### Viticulture and Winemaking

All the fruit is from the home vineyard on Cairnmuir Road. Grown mainly on a VSP trellising systems the pruning, thinning, leaf plucking and harvest are all done by hand. After pressing the juice goes to barrel with a high solids content and most of the lots are fermented with indigenous yeast. All barrels are stirred weekly during the Malolactic conversion which takes place in the spring. The Extended Barrel Maturation programme at Carrick is a very small selection which is blended in March and returned to old barrels with lees for a total of 16 months in wood. The wine is then carefully racked and bottled without fining or filtration.

#### Tasting Notes

From our low cropping Mendoza grapes our EBM Chardonnay has occupied a prime part of our cellar for eighteen months. This wine has been fermented with indigenous yeasts and lees aged for eighteen months before being bottled. The resulting wine demonstrates opulence, and refinement. Skilful oak handling and natural fresh acidity results in a wine that is mouth filling with a mealy complex bouquet and taste ending with a creamy, rounded finish. Recognised as being one of the top Chardonnays from Central Otago. Carrick Cairnmuir Terraces EBM is only available through the cellar door.