



Cairnmuir Terraces EBM Chardonnay 2004

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 15th, 18th and 20th 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 harvesting are all done by hand. After pressing, the juice goes to barrel with high solids content and most of the lots are fermented with indigenous yeast. All barrels are stirred weekly during the malolactic conversion in the spring. The Extended Barrel Maturation programme at Carrick is a very small selection of barrels (20% new) which is blended in March and returned to old barrels with the lees for a total of 17 months in wood. The wine is then carefully racked and bottled without fining or filtration.

Tasting Notes

The EBM is a blend selected from barrels and lots that have the best density and length of flavour. The wine gets extended time in barrel which moderates some of the abundant primary fruit and gives the wine great texture and seamless integration. The 2004 EBM has great concentration of flavour with lime, nectarine and mineral notes combining with the texture and subtle notes from the extended lees contact. The high proportion of the Mendoza clone gives not only great length to the flavour but fine natural acidity that matches the richness and gives the wine balance, length and finesse.

Our experience shows this wine will improve and become more interesting - certainly for the next few years - so we do recommend cellaring for up to ten years past the vintage date.