



## *Carrick Cairnmuir Terraces EBM Chardonnay 2005*

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Clones:	Mendoza
Residual Sugar:	Dry
Titrateable Acidity:	6.1
Alcohol:	14.1%
Harvest Dates:	22 <sup>nd</sup> & 27 <sup>th</sup> April 2005

### Viticulture and Wine Making

All the fruit is from the home vineyard on Cairnmuir Road. Grown mainly on a VSP trellising system, 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 or 18 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 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 2005 EBM has great concentration of flavour with almond, peach, nectarine and mineral notes combining with the texture and mealy notes from the extended lees contact. 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 five years past the vintage date.

### Contact

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