



Carrick Cairnmuir Terraces EBM Chardonnay 2006

Origin

Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Mendoza, UCD 6
Brix	23.5 - 24
Residual Sugar:	Dry
Titrateable Acidity:	6.2
Alcohol:	14.0%
Harvest Dates:	April 4th, 6th and 7th 2006
Bottled:	September 2007

Viticulture and Wine Making

All the fruit is from the home vineyard at Bannockburn. Grown on a VSP trellising system, the pruning, thinning, leaf plucking and harvesting are all done by hand. After whole bunch pressing the juice goes to barrel with high solids content and all lots were fermented by indigenous yeast. The barrels are stirred weekly during the malolactic conversion in spring and typically left un sulphured until autumn.

The 'EBM' (extended barrel maturation) programme at Carrick is a small selection of barrels (20% new) which is blended in March and returned to fill six old barrels for an extended period of 17 or 18 months. The wine is then carefully racked and bottled without fining or filtration.

Tasting Notes

The criteria for EBM is exceptional weight, density and length of flavour. The wine then gets extended time on lees in barrel, this adds nuance and interest to the abundant primary fruit and produces a wine of great texture and integration. The 2006 EBM has almond, peach, nectarine and mineral notes combining with the texture and mealy notes from the extended lees contact. The Mendoza clone contributes great length of flavour and a fine, natural acidity to balance the richness and gives a wine of 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 from the vintage date.

Contact

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