



# Carrick

## Carrick EBM Chardonnay 2009

Origin Carrick Vineyards, Bannockburn, Central Otago

Information

Clones:	Mendoza and Clone 6
Brix	23.4 – 24.5
Residual Sugar:	<1 gL <sup>-1</sup>
Titrateable Acidity:	6.2 gL <sup>-1</sup>
pH:	3.43
Alcohol:	14.0%
Harvest Dates:	17 - 21 April 2009

Viticulture and Wine Making

After a whole-bunch press the juice goes to barrel with high solids content. All lots were fermented by indigenous yeast. The barrels are stirred weekly during malolactic fermentation in spring and typically left unsulphured well after this time.

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 6 months. The wine is then carefully racked and bottled without fining or filtration.

Tasting Notes

Retaining the attractive fruit characteristics found in its Bannockburn sibling the additional six months in neutral oak on light lees has increased the depth of the mouth feel found in the mid palate. This added texture coupled with the fruit and restrained acidity ultimately leads to a long seamless finish.

A very well balanced wine, great accompaniment to fresh food with clean ingredients.

2009 is developing to be an exceptional vintage for Carrick Chardonnay.

Contact

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