



Carrick EBM Chardonnay 2015

Origin	Carrick Vineyards, Bannockburn, Central Otago		
Information	Residual Sugar:	nil	
	Alcohol:	14.0%	
Viticulture and Wine Making	Harvest Dates:	06 April 2015	
	Cases	150	
	Vineyard & Winery	Certified Organic	
	<p>After a whole-bunch press, the juice goes to barrel with a high amount of "solids" content. All lots are fermented by indigenous yeast. Malo-lactic fermentation occurs naturally during the following spring.</p> <p>The 'EBM' (extended barrel maturation) programme at Carrick is a small selection of barrels (12% new) which is blended after 12 months and returned to older "neutral flavour" barrels for an extended period of 6 months. The wine is then carefully racked and bottled without fining or filtration.</p>		
Tasting Notes	<p>The additional six months in neutral oak on light sediments increases 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.</p> <p>A very well balanced wine - a great accompaniment to fresh food with clean ingredients.</p>		
	Contact	<p>Carrick Wines Cairnmuir Road, RD 2, Bannockburn, Central Otago New Zealand</p>	<p>Phone +64 3 445 3480 Fax +64 3 445 3481 Email wines@carrick.co.nz Web www.carrick.co.nz</p>

