



2024 CARRICK
Estate Chardonnay
Bannockburn, Central Otago, NZ



Carrick Chardonnay is in our core range which represents each of the different varieties we proudly make from our estate, year after year.

Season Summary

A frost-affected season that ultimately produced balanced, refined wines with impressive ripeness and finesse. A cool autumn slowed ripening and extended harvest, requiring patience to achieve optimal fruit maturity. The resulting wines show excellent balance, restraint, and purity — a refined expression of the vintage.

Vineyard

The 2023 is 5 different parcels and 4 different clones, from the top and bottom terraces of the Cairnmuir Terrace vineyard, encompassing all the different estate Chardonnay parcels. Harvested by hand between the 14th-27th of March 2024.

Winemaking

Hand-harvested and carefully sorted in the vineyard, before being whole-bunch pressed. After settling overnight, the juice was transferred to barrel, where each parcel underwent wild ferment and remained on lie for 11 months. Comprising 11% new French oak, the barrels were stirred during primary fermentation to encourage yeast activity. Prior to the following harvest, each barrel was blended in tank and matured for a further 5 months before bottling, allowing the wine to harmonise.

Tasting Note

"A powerful nose of grapefruit, lemon zest and subtle smoke. The palate has impressive weight, depth and flow, with bright acidity balancing its richness and concentration. Notes of lemon, white peach and apricot kernel lead into a lingering finish of sweet citrus. Bright and youthful, with excellent ageing potential."

- Winemaker Rosie Menzies

Technical

Total Acidity: 7.6 g/L, Residual Sugar: <2 g/L,
Alcohol: 14.0% abv
Clone: 548, Mendoza, 15, 95, 6
Vegan Friendly
Bottled: 22nd July 2025
Cases: 2519 x 6 bottle cases produced.

Recommendations

Cellaring Potential: Best from 2026 to 2036+
Pairing: Roast chicken, with lemon, thyme and garlic or roasted cauliflower with hazelnuts.