



CARRICK CAIRNMUIR TERRACES CHARDONNAY 2014

Appellation: Bannockburn; Central Otago; New Zealand

Winemaker: Francis Hutt
Closure: Screwcap
Alcohol: 14.0%
Certified Organic Under Biogrow NZ

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.

Vineyard

Bannockburn, home to Carrick wines is found deep in the southern interior of the South Island of New Zealand in the wine region of Central Otago. Nestled at the southern end of one of the broad glacial river valleys surrounded by the Cairnmuir and Carrick mountain ranges, Bannockburn enjoys a continental climate with low rainfall and high sunshine hours. The long cool autumns with their warm days and cool nights create ideal conditions for the production of Pinot Noir, Chardonnay and Riesling. Other grape varieties such as Sauvignon Blanc and Pinot Gris also thrive in Central Otago's microclimate.

Stats

Clones: Mendoza and 6
Harvest Dates: 8th April 2014

Viticulture and Winemaking

The 'EBM' (extended barrel maturation) programme at Carrick is a small selection of barrels (12% new) which is blended in March and returned to fill older natural barrels for an extended period of 6 months. The wine is then carefully racked and bottled without fining or filtration.

