



CARRICK BANNOCKBURN CHARDONNAY 2015

Appellation: Bannockburn; Central Otago; New Zealand

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

Tasting Notes

An attractive nose with plenty of citrus, mealy oak and sweet almond aromas. The palate is textural, precise and long. The lush ripe fruit is finely balanced by a crisp clean acidity giving the wine beautiful balance and good focus. A wine with rich minerality, excellent length and a mouthwatering sweet fruit finish that is slightly creamy.

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:	11 th April 2015
Cases Produced:	700

Winemaking

After gentle whole-bunch pressing, the chardonnay juice was gravity fed into French oak barrels, (10% new) with a high grape solids content to add interest and texture. All lots were fermented with indigenous yeast and the barrels were stirred daily during fermentation then left to rest and settle over the winter months.

