



## CARRICK CAIRNMUIR TERRACES EBM CHARDONNAY 2015

Appellation: Bannockburn; Central Otago; New Zealand

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

### 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.

### 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.

### Viticulture and Winemaking

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.

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.

