



Carrick EBM Chardonnay 2016

Origin Carrick Vineyards, Bannockburn, Central Otago

Information
 Residual Sugar: nil
 Alcohol: 14.0%
 Harvest Dates: 06 April 2016
 Cases: 150
 Vineyard & Winery: Certified Organic

Viticulture and Wine Making
 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 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.

Tasting Notes
 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.
 A very well balanced wine - a great accompaniment to fresh food with clean ingredients.

Contact
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