



2018 CARRICK BANNOCKBURN CHARDONNAY

Carrick Bannockburn Vineyard, SWNZ BIOGRO-5056

The Carrick Bannockburn Chardonnay makes up part of our estate range, representing the varietal classics or core range. Carrick's wind-swept site and glacial alluvial soils, help to define the acidity of this wine, which balances the citrus and stone fruit characters, as well as giving length and flow. It is made from hand-picked organically grown Chardonnay, from some of the oldest vines on the property. Fermented and matured in French oak barriques using only wild yeast, with some lie stirring during fermentation, giving further complexity to the taste.

Origin: Cairnmuir Vineyard, Carrick, Bannockburn, Central Otago
Hand-picked in: March 2018
Additions: Sulphur Dioxide (PMS), Yeast Hulls
Filtration and/or Fining: Bentonite Clay (Protein Fining), Sterile Filtration
Alcohol: 14.0% abv
Bottled: October 2019
Cases: 1400 x 6 bottle cases

The 2018 Carrick Bannockburn Chardonnay is a blend of three different parcels and two clones – Mendoza and Clone 6. It is fermented and matured in French oak barriques for 12 months, 13% new oak was used. Once blended the barrels spent a further 9 months in vat to allow time for the wines to stabilize naturally.

Released after at least 6 months of bottle age, the Bannockburn Chardonnay is classic, full-bodied white wine with toast, citrus and marmalade notes. Serve slightly chilled and enjoy with pasta, chicken or grain salads.

Classic, inviting and well-balanced.

Full organic certification since 2011, to EU equivalence.

