



2021 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.

Winemaking:

Hand-picked and sorted in the vineyard, from 5 different parcels and 4 different clones, picked over the course of 7 days. The 2021 was whole-bunch pressed to tank, settled overnight then fermented in barrel with wild yeast. Daily stirring occurred during ferment, 12% of the barrels were new, and the wine remained in oak for 11 months, followed by 5 months in tank after blending to allow the wine to come together.

Origin: Cairnmuir Terraces, Carrick, Bannockburn

Additions: Yeast Hull Supplement, Bentonite, Sulphur Dioxide

Fining/Filtration: Bentonite protein fining, Sterile filtration

Acidity: 6.38 g/L

Alc.: 14.5%

TSO2 at bottling: 83 ppm

Bottling date: 26 August 2022

Cases: 2096 six-bottle cases

"Fresh apricots, candied lemon and toast can be found on the nose. Following on to the palate alongside a grapefruit marmalade twist. It is rich, full-bodied, yet lively, with a long finish."

- Winemaker Rosie Menzies

Certified organic since 2008, to EU equivalence.

