



2022 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.

The 2022 is hand-harvested and sorted in the vineyard, derived from 5 different parcels and 4 different clones (548, 95, Mendoza and Clone 6). Fermented in barrel, with 16% new oak used, matured in barrel on lie for 10 months, followed by 7 months resting in tank prior to bottling.

Origin: Cairnmuir Terraces, Carrick, Bannockburn
Harvested: 19th - 30th Mar
Additions: Yeast Hull Supplement, Bentonite, Sulphur Dioxide
Fining/Filtration: Bentonite protein fining, Sterile filtration
Acidity: 7.1 g/L
Residual Sugar: 2g/L
Alc.: 13.5%
Bottling date: 20 September 2023
Cases: 2754 six-bottle cases

"Lovely intensity and weight even it's youth, the 2022 Bannockburn Chardonnay, has notes of lemon, peach, and apricot. The palate offers great balance, a long finish, and a pithy lemon core, alongside toast and walnut."

- Winemaker Rosie Menzies

Certified organic since 2008, to EU equivalence.

Cellaring Potential: Best from 2024-2034

Food Match: Potato and parmesan gnocchi with sage crisps.

