



## *Carrick Cairnmuir Terraces EBM Chardonnay 2008*

### Origin

Carrick Vineyards, Bannockburn, Central Otago

### Information

Clones:	Mendoza
Brix	23.5 – 24.0
Residual Sugar:	Dry
Titrateable Acidity:	6.0
Alcohol:	14.0%
Harvest Dates:	1 -16 April 2008
Bottled:	November 2009

### Viticulture and Wine Making

All the fruit is from the home vineyard at Bannockburn. Grown on a VSP trellising system, the pruning, thinning, leaf plucking and harvesting are all done by hand. After whole bunch pressing the juice goes to barrel with a high solids content and all lots were fermented by indigenous yeast. The barrels are stirred weekly during malolactic fermentation in spring and typically left unsulphured until autumn.

The 'EBM' (extended barrel maturation) programme at Carrick is a small selection of barrels (20% new) which is blended in March and returned to fill six old barrels for an extended period of 18 months. The wine is then carefully racked and bottled without fining or filtration.

### Tasting Notes

The 2008 EBM has toasted nuts, citrus and mineral notes combined with subtle spicy oak on the nose. The palate is textural and seamless with the linear focus giving good direction. This is a well integrated wine with excellent length and a delicate fruit finish.

Our experience shows this wine will improve and become more interesting - certainly for the next few years - so we do recommend cellaring for up to five years from the vintage date.

### Contact

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