



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.

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.

Harvested: 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 produced.

"This wine shows a lovely minerality and florality on the nose with underlying citrus tones. The palate displays roasted cashew and brioche with moreish white peach, citrus and a great mineral drive. Lovely flow and harmony showing in this wine."

- Winemaker Zoe Kante (wine reviewed May 2024)

Food Match: Serve slightly chilled and enjoy with pasta, chicken or grain salads.

