



2023 CARRICK BANNOCKBURN CHARDONNAY

Cairnmuir Terrace Vineyard, Bannockburn, 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 2023 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 15% new oak used, matured in barrel on lie for 11 months, followed by 7 months resting in tank prior to bottling.

Harvested: 25th March 2023

Additions: Yeast Hull Supplement, Bentonite, Sulphur Dioxide

Filtration: Sterile

Total Acidity: 6.15 g/L

Residual Sugar: <2 g/L

Alcohol: 14.0% abv

TSO2 at bottling:

Bottled: 20th September 2024

Cases: 1630 x 6 bottle cases produced.

"The 2023 Bannockburn Chardonnay has great balance between, fruit, acid and oak. A long finish and notes of almond, white peach, salted caramel brittle and cinnamon. Whilst full and concentrated on the palate, it maintains a bright and refreshing palate feel."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2025-2035

Food Match: Roast chicken with all the trimmings.

