



2023 CARRICK EBM CHARDONNAY

Cairnmuir Terrace Vineyard, Bannockburn, SWNZ BIOGRO-5056

The Carrick EBM Chardonnay takes its name from its Extended Barrel Maturation — an 18-month maturation in French oak that imparts depth, structure, and flavour to the wine. Crafted from a careful selection of the winemaker's finest barrels, it's a Chardonnay that speaks of time and texture.

The EBM 2023 Chardonnay is a single-vineyard, single-clone wine, crafted entirely from Mendoza vines planted on their own roots in 1994. These original, sprawling vines reflect the early viticultural methods at Carrick, promoting excellent airflow and a broad canopy that nurtures small, concentrated clusters of fruit. Hand-picked and whole-bunch pressed, the wine was wild fermented in barrel and matured on gross lees in French barrique for 17 months before blending and bottling — a process that brings remarkable texture, complexity, and longevity to this expressive Chardonnay.

Harvested: 30th Mar + 1st Apr 2023

Additions: Yeast Hull Supplement, Sulphur Dioxide

Coarse filtration, no fining

Total Acidity: 6.4 g/L

Residual Sugar: <1 g/L

Alcohol: 14.0% abv

TSO2 at bottling: 92 ppm

Bottled: 6th November 2024

Cases: 294 x 6 bottle cases produced.

"The 2023 EBM is powerful and poised, opening with aromas of vanilla, almond, grapefruit and fennel. These notes flow seamlessly onto the palate, wrapping around a bright, driving line of acidity. Layers of baked stonefruit, white blossom, mandarin and lemon peel gather and unfurl, lingering long on the finish. A wine of intensity and structure — one that will reward those willing to cellar it."

- Winemaker Rosie Menzies

Cellaring Potential: Best from 2026-2036

Food Match: Crayfish Tortellini, Brown Butter, Preserved Lemon or White Asparagus Risotto, Tarragon, Lemon Oil.

