

Bannockburn
Black Rabbit Pinot Noir 2019



Tasting Notes

Nose — Sweet berry. Truffle.
Smoked. Floral.

Palate — Powerful. Juicy.
Layered.

Drink — Within 2—5 years

Technical Data

Alc	14.0%
TA	5.3 g/L
RS	<1 g/L
pH	3.77
Harvest date	18.04.2020
Time in barrel	14 months

The Vineyard

The basement geology of Black Rabbit is 400 million years old. The site is a steep North-facing slope with younger windblown schist loess over ancient bedrock schist. The vineyard was planted in 2002. On an elevation of 250 –315m. 3.5 ha.

Viticulture

2019 was a year of contrasts: frost, snow, rain, drought and wind storms. We were lucky. There was good weather during December when the vines were flowering, and a long, cool ripening period (but with frosts to keep us on our toes). Veraison took an age, which meant lots of variability in the fruit, making for tough thinning and picking decisions.

— Grower,
James Dicey

Winemaker's Notes

A blend of 66% 115 with the remaining 33% Abel 20%. Whole bunch use overall. Fermented with indigenous yeast. 24 days on skins — 7 days cold soak, 8 days in ferment, 9 days post ferment. Ferment temperatures peaked at 30C. Maturation in 4 year old barrels. Natural malolactic fermentation. No fining prior to bottling in October 2020.

— Caretaker,
Matt Dicey

Dicey

www.dicey.nz

