

Bannockburn
Chenin Blanc 2020



Tasting Notes

Nose — Nectarine. Blood orange. Blue borage.

Palate — Fresh. Slight sweetness. Line of acidity.

Drink — Within 1—7 years

Technical Data

Alc	11.0%
TA	8.6 g/L
RS	32 g/L
pH	3.15
Harvest date	11.05.2020



Viticulture

2020 set a new benchmark for challenges: disease pressure, rain and cold weather during flowering and fruitset led to in bunch variability. It was the coldest year since 2005. A protracted veraison and long ripening phase kept us on the back foot — the one bonus being how clean and tasty the fruit was! COVID-19 lockdown arrived with our first day of harvest. Even with all that adversity, the small berries were bursting with flavour and acidity.

— Grower,
James Dicey

Winemaker's Notes

The fruit was harvested late in the season. It was gently handled and fermented with indigenous yeast. Fermentation stopped naturally with ~30g/L of residual sugar. Bottled unfinned but filtered in October.

— Caretaker,
Matt Dicey