

Bannockburn
Pinot Gris 2020



Tasting Notes

Nose — Stonefruit. Slight citrus. Honeysuckle.

Palate — Limes. Rich. Refreshing.

Drink — Within 3—7 years

Technical Data

Alc	14.4%
TA	6.3 g/L
RS	<1 g/L
pH	3.36
Harvest date	14.04.2020



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 vintage was whole bunch pressed and left on gross solids for 2 weeks prior to being racked clean. It was fermented with indigenous yeast from a vineyard starter culture, fermented to dry and left on gross lees for 4 months — stirred weekly. Bottled unfinned but filtered in October.

— Caretaker,
Matt Dicey

www.dicey.nz