

Bannockburn
Riesling 2020



Tasting Notes

Nose — Kumquat. Stonefruit.
Floral.

Palate — Vibrant. Rich.
Driven.

Drink — Within 1—7 years

Technical Data

Alc	11.7%
TA	8.3 g/L
RS	28 g/L
pH	3.05
Harvest date	30.04.2020



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 fruit was destemmed and pressed to tank where it settled for a week, before racking slightly cloudy for ferment. The wine was fermented with indigenous yeasts, stopping naturally with 30g/L of residual sugar. Bottled unfinned but filtered in October.

— Caretaker,
Matt Dicey

www.dicey.nz