

Bannockburn
The Inlet Pinot Noir 2019



Tasting Notes

Nose — Dark cherry. Wild Thyme.

Palate — Plum. Licorice. Complex.

Drink — Within 5—7 years

Technical Data

Alc	14.0%
TA	5.5 g/L
RS	<1 g/L
pH	3.7
Harvest date	10.04.2019
Time in barrel	14 months

The Vineyard

Inlet Vineyard is situated on a river terrace above the Bannockburn Inlet. Planted 2002. The soils are loess ranging from 200—600mm on top of deep clay gravels, around 160,000 years old. On an elevation of 225—245m. 5.25 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 (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% Clone 6 and 33% Cl777 with 10% whole bunch. Fermented with indigenous yeast. 25 days on skins — 7 days cold soak, 9 days in ferment, 10 days post ferment. Ferment temperatures peaked at 28C. Punched down at most once daily. Maturation in 4 year old barrels. Natural malolactic fermentation. No fining prior to bottling in October 2020.

— Caretaker,
Matt Dicey

Dicey

www.dicey.nz

