

Bannockburn  
Gamay 2020



Tasting Notes

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Nose — Blackcurrant. Earth.  
Floral.

Palate — Juicy. Iron. Lively.

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Drink — Within 1—5 years

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Technical Data

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Alc	13.5%
TA	6.4 g/L
RS	< 1 g/L
pH	3.5
Harvest date	23.04.2021
Time in barrel	11 months

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Viticulture

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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

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Fruit harvested mid-season. 90% destemmed, 10% left as whole bunch. 22 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 11 months in neutral oak. Bottled unfinned and unfiltered in April 2021.

— Caretaker,  
Matt Dicey