

Bannockburn
Riesling 2021



Tasting Notes

Nose — Lemon curd. Lime
zest. Beeswax.

Palate — Vibrant. Rich.
Crunchy.

Drink — Within 1–10 years

Technical Data

Alc	10.5%
TA	8 g/L
RS	31 g/L
pH	2.9



Viticulture

An unsettled spring meant a slow start to growing. After some warmer temps mid-November the inclement weather — including some low snowfall — continued into flowering. The vines set with small berries on compact bunches. There was a good amount of rain in January, then it dried out and heated up. Some screaming windstorms visited over Easter but we got through without damage. We brought the crop in at optimal ripeness. The fruit was disease free and delicious. Overall the season was warmer than normal, and the yields lower.

— Grower,
James Dicey

Winemaker's Notes

The fruit was harvested mid-season. Whole bunch pressed to tank. Settled for 10 days, racked with light lees for ferment. Indigenous yeast fermentation, stopped with ~30g/L natural residual sugar. Bottled unfinned, filtered July 2021.

— Caretaker,
Matt Dicey

www.dicey.nz