

Bannockburn  
Chenin Blanc 2021



Tasting Notes

Nose — Stone fruit. Pear.

Yellow blossom.

Palate — Rich. Succulent.

Driven.

Drink — Within 1—9 years

Technical Data

Alc 12%

TA 7.2 g/L

RS 28 g/L

pH 3.23



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 late in the season. Foot stomped and then whole bunch pressed, handled gently and fermented with indigenous yeast. Fermentation stopped with ~30g/L-1 of natural residual sugar. Bottled unfined, filtered in July 2021.

— Caretaker,  
Matt Dicey