

Bannockburn
Pinot Gris 2021



Tasting Notes

Nose — Yellow Peach.
Nectarine. Blossom.

Palate — Succulent. Focused.
Driven.

Drink — Within 1—8 years

Technical Data

Alc	14.4%
TA	5.3 g/L
RS	<1 g/L
pH	3.43
Harvest date	09.04.2021



Viticulture

An unsettled spring meant a slow start. After warmer temps mid-November the inclement weather — including 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. Screaming windstorms visited over Easter but we got through. 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, foot stomped and left overnight. Whole bunch pressed. Cold settled for 10 days whilst a native starter was getting going. Juice was fermented on full solids. We used a mix of fermentation tanks to increase texture through additional lees contact. The wine fermented to dry, was left on full solids for four months with the odd lees stir. Filtered but not fined.
— Caretaker,
Matt Dicey

www.dicey.nz