

Bannockburn
Chardonnay 2020



Tasting Notes

Nose — Citrus. Melon.
Brioche.

Palate — Succulent. Lithe.
Restrained.

Drink — Within 1—7 years

Technical Data

Alc	13.5%
TA	6.7 g/L
RS	1.59
pH	3.59
Harvest date	29.04.21
Time in barrel	11 months



Viticulture

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

Harvested in two tranches: the first (clone 548) was whole bunch pressed straight to barrel. The second (B95 and 809 clones) was whole bunch pressed, settled and racked to barrel. Fermented with indigenous yeast, barrels were stirred weekly with malolactic fermentation occurring. 15% new oak. Bottled unfined, filtered in April 2021.

— Caretaker,
Matt Dicey

www.dicey.nz