

Bannockburn  
Black Rabbit Pinot Noir 2020



Tasting Notes

Nose — Black Cherry. Violet. Garrigue.

Palate — Complex. Layered. Chiselled.

Drink — Within 2—5 years

Technical Data

Alc	14.0%
TA	5.3 g/L
RS	<1 g/L
pH	3.75
Harvest date	11.04+29.04
Time in barrel	15 months

The Vineyard

The basement geology of Black Rabbit is 400 million years old. The site is a steep North-facing slope with younger windblown schist loess over ancient bedrock schist. The vineyard was planted in 2002. On an elevation of 250–315m. 3.5 ha.

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

Blend 2/3 Clone 5 and 1/3 Clone 115. 10% whole bunch. Fermented with indigenous yeast. 21 days on skins; around 6 days cold soak, 8 days in ferment then 7 days post ferment. Ferment temperatures peaked at 30C, the wine was punched down at most once daily, with none from late fermentation right through post ferment maturation. Maturation in aged barrels provides for the wine's development. Natural malolactic fermentation in the spring, no fining prior to bottling in October 2021.

— Caretaker,  
Matt Dicey

