

Bannockburn
The Inlet Pinot Noir 2020



Tasting Notes

Nose — Cherry. Raspberry.
Violet.

Palate — Rich. Rounded.
Supple.

Drink — Within 5—7 years

Technical Data

Alc	14.5%
TA	5.3 g/L
RS	<1 g/L
pH	3.76
Harvest date	11.04+ 29.04
Time in barrel	15 months

The Vineyard

The Inlet Vineyard is situated on a river terrace above the Bannockburn Inlet. Planted 2002. The soils are loess ranging from 200—600mm on top of deep clay gravels, around 160,000 years old. On an elevation of 225—245m. 5.25 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

A blend of all the clones on the vineyard 1/3 each from Clones 6, 777 and 115 with 15% whole bunch. Fermented with indigenous yeast and spent 20 days on skins; around 6 days cold soak, 8 days in ferment then 6 days post ferment. Ferment temperatures peaked at 30°C, the wine was punched down at most once daily, with none during 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

