

Bannockburn
Pinot Noir 2020



Tasting Notes

Nose — Dark berry. Savoury.
Floral.

Palate — Rich. Complex.
Structured.

Drink — Within 2—15 years!

Technical Data

Alc	14.3%
TA	5.3 g/L
RS	<1 g/L
pH	3.76
Harvest date	11.04.2020 — 30.04.2020
Time in barrel	12 months



Viticulture

2020 was a year of contrasts: frost, snow, rain, drought and wind storms. We were lucky. There was good weather during December when the vines were flowering, and a long, cool ripening period (but with frosts to keep us on our toes). Veraison took an age, which meant lots of variability in the fruit, making for tough thinning and picking decisions.

— Grower,
James Dicey

Winemaker's Notes

60% The Inlet vineyard, 40% Black Rabbit vineyard. 2% whole clusters, 98% destemmed. 23 days on skins 9 days cold soak, 8 days ferment, 9 days post ferment. Indigenous yeast. The wines were punched down once per day through to dryness, then left to soak. Malolactic fermentation in the spring. 12 months in barrel with 21% new oak. Bottled unfined but filtered July 2021.

— Caretaker,
Matt Dicey

www.dicey.nz