

Bannockburn
Gamay 2022



Tasting Notes

Nose — Blackcurrant. Earth.
Graphite.

Palate — Vibrant. Juicy.
Structured.

Drink — Within 1—5 years

Technical Data

Alc	14.1%
TA	5.2 g/L
RS	< 1 g/L
pH	3.55
Harvest date	11.04.2021
Time in barrel	10 months

The Vineyard

The Inlet

Viticulture

Described as a year where average growers shone and good growers excelled, Vintage 2022 will be remembered for being close to the perfect season: a lack of frost and wind, warm and wet at the start with a protracted hot dry spell in the middle and a long cool ripening period. Overall a very warm season, small bunch numbers with big berries the fruit was clean and tasty!

— Grower,
James Dicey

Winemaker's Notes

Fruit harvested mid-season. Split into two lots – one fully destemmed, the other with 40% left as whole bunch. 15 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 10 months in neutral oak. Bottled unfiltered and unfiltered in February 2023.

— Caretaker,
Matt Dicey

