

Bannockburn
Pinot Gris 2022



Tasting Notes

Nose — Quince. White
Nectarine. Blossom.

Palate — Broad. Rich.
Textural.

Drink — Within 1—8 years

Technical Data

Alc	14.5%
TA	5.2 g/L
RS	<1 g/L
pH	3.56
Harvest date	09.04.2022



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

The fruit was hand harvested, brought to the winery on the afternoon of picking, where it was foot stomped. The grapes were left overnight then whole bunch pressed, to horizontal fermenters. It was held cold until the indigenous yeast starter got going then the juice warmed and the wine was fermented on full solids. The wine fermented to dry, was then left on full solids for 6 months. Bottled unfinned, filtered in late October 2022.

— Caretaker,
Matt Dicey

www.dicey.nz