

Bannockburn
Riesling 2022



Tasting Notes

Nose — Lemon Curd.

Lime Leaves. Floral.

Palate — Rich. Opulent.
Driven.

Drink — Within 1—10 years

Technical Data

Alc 12.2%

TA 7.6 g/L

RS 25 g/L

pH 3.00

Harvest date 07.04.2022



The Vineyard

Black Rabbit

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 harvested mid-season. Destemmed and pressed to tank where it cold settled for 10 days. Racked off clean juice with some light lees taken for texture. Indigenous yeast fermentation, allowed to cool naturally with ~25g/L residual sugar remaining. Left on gross lees for 6 months. Bottled unfiltered, filtered November 2022.

— Caretaker,
Matt Dicey