

Bannockburn
Chardonnay 2022



Tasting Notes

Nose — Citrus. Yellow

peach. Pineapple.

Palate — Succulent.

Textural. Lively.

Drink — Within 2—7 years

Technical Data

Alc 14.5%

TA 6.4 g/L

RS <1 g/L

pH 3.42

Harvest date

30.03 & 05.04.2022

Time in barrel 11 months



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

We harvested our Inlet Chardonnay in two tranches: firstly clone 548, then second B95 and 809 clones, Black Rabbit Mendoza came in at the same time as the first of the Inlet clones, all were foot trodden left overnight then whole bunch pressed straight to barrel. Fermented with indigenous yeast, unstirred until after malolactic fermentation in spring, at which point they were stirred weekly. 75% Malolactic fermentation, 20% new oak puncheons. Bottled unfiltered, filtered in late March 2023

— Caretaker,
Matt Dicey

www.dicey.nz