

Bannockburn  
Pinot Noir 2022



### Tasting Notes

Nose — Red cherry. Violet.

Wild Herb.

Palate — Precise. Linear.

Elegant.

Drink — Within 2–15 years!

### Technical Data

|                |             |
|----------------|-------------|
| Alc            | 13.8%       |
| TA             | 4.6 g/L     |
| RS             | < 1 g/L     |
| pH             | 3.72        |
| Harvest date   | 1/4-17/4/22 |
| 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 growing 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

### Winemaking

64% Inlet, 36% Black Rabbit vineyards; 10% whole cluster, 90% destemmed. Blend from 10 ferments: avg. 24 days on skins. 7-day cold soak, 8-day ferment, 9-day post-ferment. Indigenous yeast, minimal cap management (avg. 6 punchdowns). Natural malolactic in spring. Aged 11 months in barrel 27% new oak, remainder old. Bottled unfiltered, filtered Oct 2023

— Caretaker,  
Matt Dicey

[www.dicey.nz](http://www.dicey.nz)