

Bannockburn  
Syrah 2024



### Tasting Notes

Nose – Cassis. Black Cherry. Violet.

Palate – Supple. Dense. Textured.

Drink – Within 1-8 years

### Technical Data

Alc	14.0%
TA	5.6 g/L
RS	<1 g/L
pH	3.67
Harvest date	24.4.24
Time in barrel	11 Months



### Viticulture

A warm start to the season kicked the vines into gear early. We managed to avoid frosts and had a warm Spring. Minimal rain but a little wind and it was dry from mid-December until late March. We had lovely heat through January but that faded in February. We had a slightly higher than normal crop level. 2024 was a tricky, warmish season.

– Grower,  
James Dicey

### Winemaking

The second harvest of our Syrah. Fruit harvested late season, in excellent condition. The fruit was all destemmed, 20 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 11 months in neutral oak. Bottled unfinned and unfiltered in March 2025.

– Caretaker,  
Matt Dicey

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