

Bannockburn
Pinot Noir 2021



Tasting Notes

Nose — Dark cherry.

Chocolate. Earthy

Palate — Elegant. Focused.

Complex.

Drink — Within 2—15 years!

Technical Data

Alc	14.3%
TA	4.7 g/L
RS	< 1 g/L
pH	3.69
Harvest date	30.03.2020 — 15.04.2020
Time in barrel	12 months



Viticulture

An unsettled spring meant a slow start to growing. After some warmer temps mid-November the inclement weather — including some low snowfall — continued into flowering. The vines set with small berries on compact bunches. There was a good amount of rain in January, then it dried out and heated up. Some screaming windstorms visited over Easter but we got through without damage. We brought the crop in at optimal ripeness. The fruit was disease free and delicious. Overall the season was warmer than normal, and the yields lower.

— Grower,
James Dicey

Winemaker's Notes

60% The Inlet, 40% Black Rabbit. 5% whole clusters, 95% destemmed. 23 days on skins 7 days cold soak, 7 days ferment, 9 days post ferment. Indigenous yeast. The wines were punched down once per day through to dryness, then left to soak. Malolactic fermentation in the spring. 12 months in barrel with 20% new oak. Bottled unfinned but filtered October 2022.

— Caretaker,
Matt Dicey