

Bannockburn
Chenin Blanc 2023



Tasting Notes

Nose — Yellow peach.

Passionfruit. Floral.

Palate — Intense. Succulent.

Zesty.

Drink — Within 1—10 years

Technical

Data Alc 13.3 %

TA balanced

RS 24 g/L

pH (unknown)

Harvest date 28.04.2023



Viticulture

2023 will be remembered as a rare three-peat of La Nina - effectively this means a benign summer with decent heat and not too much rainfall. This continued until mid-March when we experienced a switch to almost spring-like weather. The upshot was a cool and elongated ripening phase which allowed all varieties to reach peak flavour and ripeness. Mint.

— Grower,
James Dicey

Winemaker's Notes

The fruit was harvested early for Chenin Blanc. Whole bunch pressed, fermented warm on full solids with indigenous yeast. Fermentation stopped with ~26g/L of natural residual sugar. Bottled unfinned, filtered in June 2023

— Caretaker,
Matt Dicey