

Bannockburn
Pinot Gris 2023



Tasting Notes

Nose — Melon. Peach. Spice.

Palate — Juicy. Textural. Lively.

Drink — Within 1—8 years

Technical Data

Alc	14.5%
TA	5.6 g/L
RS	<1 g/L
pH	3.43
Harvest date	15.04.2023



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 hand harvested. On the afternoon of picking it was foot stomped. The grapes were left overnight. Whole bunch pressed, to horizontal fermenters. Kept cold until the indigenous yeast starter got going then the juice warmed and fermented on full solids. The wine fermented to dry, was then left on full solids for 6 months, no stirring of lees.

— Caretaker,
Matt Dicey
www.dicey.nz