

Bannockburn
Riesling 2023



Tasting Notes

Nose — Pink grapefruit. Fennel. Jasmine.

Palate — Fresh. Focused. Tangy

Drink — Within 1—10 years

Technical Data

| | |
|--------------|------------|
| Alc | 12.3% |
| TA | 7.2g/L |
| RS | 21 g/L |
| pH | 3.1 |
| Harvest date | 03.04.2023 |



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 it switched to almost spring-like weather. The upshot was an elongated, cool ripening phase which allowed peak flavour and ripeness. Mint.

— Grower,
James Dicey

Winemaker's Notes

The fruit was harvested early and was received at the winery on the day of harvest, foot stomped then stored overnight. The following day whole bunch pressed and sent to tank with full solids.

Indigenous yeast fermentation, allowed to cool naturally with ~21g/L residual sugar remaining. Racked then left on light lees for 6 months. Bottled unfinned, filtered late October 2023

— Caretaker,
Matt Dicey

www.dicey.nz