

Bannockburn  
The Inlet Pinot Noir 2021



Tasting Notes

Nose — Black cherry. Dark cherry. Violet.

Palate — Dense. Rounded. Supple.

Drink — Now to 20 years

Technical Data

Alc 14.58%

TA 5.2 g/L

RS <1 g/L

pH 3.66

Harvest date 07.04—15.04

Time in barrel 14 months

The Vineyard

The Inlet Vineyard is situated on a river terrace above the Bannockburn Inlet. Planted 2002. The soils are loess ranging from 200—600mm on top of deep clay gravels, around 160,000 years old. On an elevation of 225—245m. 5.25 ha.

Viticulture

An unsettled spring meant a slow start to growing. After some warmer temps the inclement weather — including some low snowfall — continued into flowering. The vines set with small berries on compact bunches. Some screaming windstorms visited over Easter but we got through without damage. The fruit was disease free and delicious. Overall the season was warmer than normal, and the yields lower.

— Grower,  
James Dicey

Winemaker's Notes

A blend of all the clones on the vineyard 55% Clone 6, 33% 777 and 23% 115 with 7.5% whole bunch. The wine was fermented with indigenous yeast and spent 21 days on skins: 6 days cold soak, 8 days in ferment then 7 days post ferment. Ferment temperatures peaked at 30°C, the wine was punched down at most once daily, with none during post ferment maturation. Maturation in well-seasoned / aged barrels provides for the wine's development. Natural malolactic fermentation in the spring, no fining prior to bottling in August 2022.

— Caretaker,  
Matt Dicey

