

Bannockburn
Black Rabbit Pinot Noir 2021



Tasting Notes

Nose — Blackberry. Bramble.
Baronia.

Palate — Brooding. Layered.
Muscular.

Drink — Now up to 20 years

Technical Data

Alc 14.0%

TA 4.9 g/L

RS <1 g/L

pH 3.71

Harvest date 30.03, 06+12.04

Time in barrel 14 months

The Vineyard

The basement geology of Black Rabbit is 400 million years old. The site is a steep North-facing slope with younger windblown schist loess over ancient bedrock schist. The vineyard was planted in 2002. On an elevation of 250 –315m. 3.5 ha.

Viticulture

An unsettled spring meant a slow start to growing. After some 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. 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

Black Rabbit Vineyard 2021 Pinot Noir was a blend of 1/3 each of clones 5, 115 and Abel – no whole bunch use. Fermented with indigenous yeast and spent 22 days on skins: around 7 days cold soak, 7 days in ferment then 8 days post ferment. Ferment temperatures peaked at 30C, the wine was punched down at most once daily, with none from late fermentation right through post ferment maturation. Maturation in well-seasoned / aged barrels. Natural malo fermentation in the spring, no fining prior to bottling in August 2022.

— Caretaker,
Matt Dicey

