

Bannockburn  
Gamay 2023



### Tasting Notes

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Nose — Brambly. Blackberry. Violet.

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Palate — Bright. Juicy. Tense.

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Drink — Within 1— 5 years

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### Technical Data

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Alc	13.67%
TA	4.9 g/L
RS	< 1 g/L
pH	3.62
Harvest date	23.04.2023
Time in barrel	10 months

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### Viticulture

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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

### Winemaking

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Fruit harvested mid-season, in excellent condition. The majority of the ferment was destemmed with 25% left as whole bunch. 19 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 10 months in neutral oak. Bottled unfiltered and unfiltered in February 2024.

— Caretaker,  
Matt Dicey

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