

Bannockburn  
Chenin Blanc 2024



### Tasting Notes

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Nose — Apricot. Melon. Persimmon.

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Palate — Rich. Vibrant. Lithe.

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Drink — Within 1— 10 years

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### Technical Data

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Alc	13.3%
TA	6.9 g/L
RS	< 28 g/L
pH	3.16
Harvest date	03.05.2024
Time in barrel	N/A

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### Viticulture

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A warm start to the season kicked the vines into gear early. We managed to avoid frosts and had a warm Spring. Minimal rain but a little wind and it was dry from mid-December until late March. We had lovely heat through January but that faded in February. We had a slightly higher than normal crop level. 2024 was a tricky, warmish season.

— Grower,  
James Dicey

### Winemaking

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The fruit was late in the season, quite typical of our Chenin Blanc. Whole bunch pressed, fermented warm on full solids with indigenous yeast. Fermentation stopped with ~28g/L of natural residual sugar. Bottled unfinned, filtered in July 2024

— Caretaker,  
Matt Dicey