

Bannockburn  
Chardonnay 2021



### Tasting Notes

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Nose — Stonefruit. Citrus.  
Brioche.

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Palate — Rich. Textural.  
Layered.

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Drink — Within 2—7 years

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### Technical Data

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Alc	13.9%
TA	6.6 g/L
RS	2.0 g/L
pH	3.35
Harvest date	03.04.2021 — 06.04.2021
Time in barrel	11 months

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### Viticulture

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2021 set a new benchmark for challenges: disease pressure, rain and cold weather during flowering and fruitset led to in bunch variability. It was the coldest year since 2005. A protracted veraison and long ripening phase kept us on the back foot — the one bonus being how clean and tasty the fruit was! COVID-19 lockdown arrived with our first day of harvest. Even with all that adversity, the small berries were bursting with flavour and acidity.

— Grower,  
James Dicey

### Winemaker's Notes

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Harvested in two tranches from the Inlet vineyard: the first (clone 548) was whole bunch pressed straight to barrel. The second (B95 and 809 clones) was foot trodden left overnight then whole bunch pressed straight to barrel. Fermented with indigenous yeast, barrels were stirred weekly post malolactic fermentation occurring. 16% new oak. Bottled unfiltered, filtered in March 2022

— Caretaker,  
Matt Dicey

[www.dicey.nz](http://www.dicey.nz)

