

Bannockburn  
Pinot Noir 2020



### Tasting Notes

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Nose — Dark berry. Savoury.  
Floral.

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Palate — Rich. Complex.  
Structured.

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Drink — Within 2—15 years!

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### Technical Data

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Alc	14.3%
TA	5.3 g/L
RS	<1 g/L
pH	3.76
Harvest date	11.04.2020 — 30.04.2020
Time in barrel	12 months

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### Viticulture

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2020 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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60% The Inlet vineyard, 40% Black Rabbit vineyard. 2% whole clusters, 98% destemmed. 23 days on skins 9 days cold soak, 8 days ferment, 9 days post ferment. Indigenous yeast. The wines were punched down once per day through to dryness, then left to soak. Malolactic fermentation in the spring. 12 months in barrel with 21% new oak. Bottled unfinned but filtered July 2021.

— Caretaker,  
Matt Dicey

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