

Bannockburn  
Gamay 2021



Tasting Notes

Nose — Blackcurrant. Spice.  
Earth.

Palate — Juicy. Opulent.  
Lively.

Drink — Within 1—5 years

Technical Data

|                |            |
|----------------|------------|
| Alc            | 14.2%      |
| TA             | 4.8 g/L    |
| RS             | < 1 g/L    |
| pH             | 3.63       |
| Harvest date   | 12.04.2021 |
| Time in barrel | 11 months  |



Viticulture

An unsettled spring meant a slow start to growing. After some warmer temps mid-November the inclement weather — including some low snowfall — continued into flowering. The vines set with small berries on compact bunches. There was a good amount of rain in January, then it dried out and heated up. 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

Fruit harvested mid-season. 84% destemmed, 16% left as whole bunch. 20 days on skins, hand punched down daily. Indigenous yeast, natural malolactic fermentation in barrel. 11 months in neutral oak. Bottled unfinned and unfiltered in March 2022.  
— Caretaker,  
Matt Dicey