

Bannockburn
Chenin Blanc 2022



Tasting Notes

Nose — Peach. Persimmon.
Jasmine.

Palate — Vibrant. Rich.
Balanced.

Drink — Within 1–10 years

Technical Data

Alc	13.5%
TA	6.6 g/L
RS	24 g/L
pH	(unknown)
Harvest date	20.04.2022



Viticulture

Described as a year where average growers shone and good growers excelled, Vintage 2022 will be remembered for being close to the perfect season: a lack of frost and wind, warm and wet at the start with a protracted hot dry spell in the middle and a long cool ripening period. Overall a very warm season, small bunch numbers with big berries the fruit was clean and tasty!

— Grower,
James Dicey

Winemaker's Notes

The fruit was harvested early for Chenin Blanc. Foot stomped, left overnight and then whole bunch pressed, fermented warm on full solids with indigenous yeast. Fermentation stopped with ~24g/L of natural residual sugar. Bottled unfined, filtered in June 2022.

— Caretaker,
Matt Dicey