

Bannockburn
Pinot Gris 2024



Tasting Notes

Nose — White peach. Pear. Spice.

Palate — Supple. Broad. Driven.

Drink — Within 1—8 years

Technical Data

Alc	14.5%
TA	5.4 g/L
RS	1.8g/L
pH	3.42
Harvest date	17.04.2024



Viticulture

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

The fruit was hand harvested, brought to the winery, where it was foot stomped. The grapes were left overnight then whole bunch pressed, to horizontal fermenters. It was held cold until the indigenous yeast starter got going then the juice warmed. Fermented on full solids. The wine fermented to dry. Tanks were topped with a little Riesling then left on full solids for 6 months, no stirring of lees. Bottled unfined, filtered in late October 2024.

— Caretaker, Matt Dicey

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